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LIEBIG'S

EXTRACT OF MEAT

(GENUINE).

Prepared according to Baron Liebig's own instructions.

THE LARGEST PRODUCERS AND

CONTRACTORS IN AUSTRALIA.

For Beef Tea, and for Strengthening and
Improving the Flavour of Soups, Sauces,
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PERFECT PURITY.

THE

North Queensland Meat Export Co.

LIMITED,

OOLBUN, TOWNSVILLE,

QUEENSLAND.



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Cadbury's Cocoa

ENJOYS SUCH
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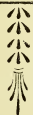
1. It is Absolutely PURE COCOA.
 2. It contains all the Delicious Aroma of the Finest Cocoa.
 3. It is not reduced in value by the addition of starch or sugar, nor are drugs or chemicals used in its manufacture.
 4. It is specially rich in flesh-forming and strength-sustaining principles.
 5. It is a gentle stimulant and sustains against hunger and bodily fatigue.
 6. It is prepared at once with boiling water.
-

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it is specially selected by experts from the
 best samples grown on the . . .

Mountain Estates in Ceylon



and packed in lead for shipment, to ensure
direct distribution to consumers in the
original packets. . . .

This Tea is uniform in quality, of full
• strength, and guaranteed to
• retain its original flavour.

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"hilly" flavour which is peculiar
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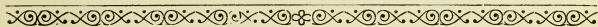
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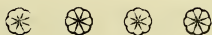
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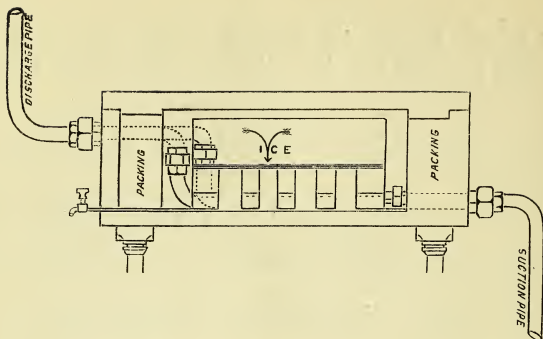
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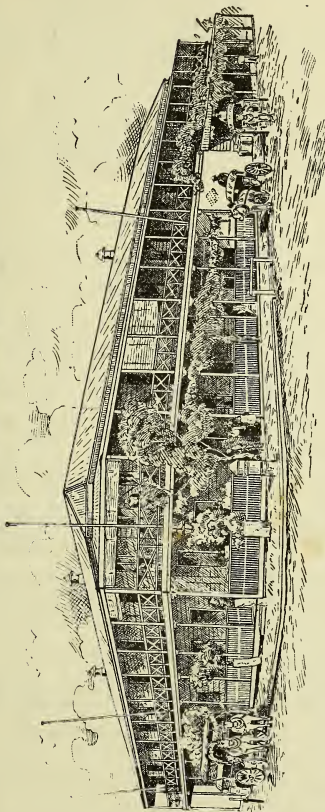
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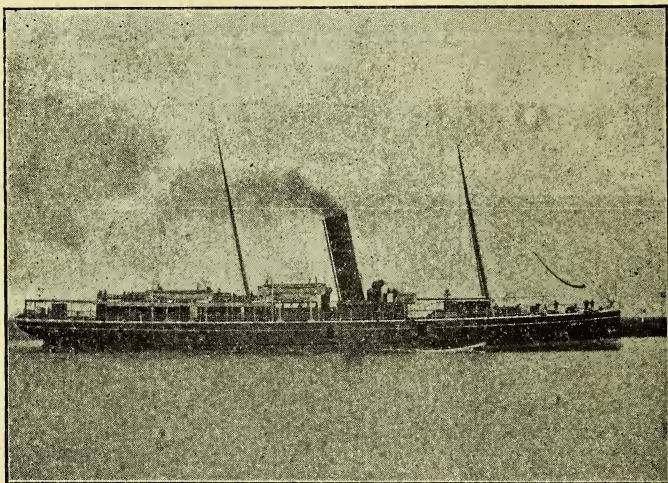
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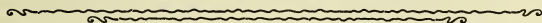
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SUPERIOR TO ANY OTHER LAGER.



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The Queenslander says :—Housekeepers for a long time have been wanting a Cookery Book adapted to Colonial resources. The book we have for review will meet all these wants, and is written by one of the best cooks in Australia, Mrs. Maclurcan, Queen's Hotel, Townsville.

The Brisbane Courier says :—Mrs. Maclurcan's Cookery Book supplies a long felt-want—a **Colonial Cookery Book**.

Armidale Chronicle (N.S.W.) says :—A copy of this book in a house is better than a dozen cures for indigestion.

Wide Bay and Burnett News says :—Mrs. Maclurcan can write with authority on such matters.

Flashes (Brisbane) says :—Mrs. Maclurcan's Cookery Book stands head and shoulders above the cookery books that have hitherto been published for the use of Queenslanders.

The Morning Bulletin (Rockhampton) says :—It is an excellent Cookery Book, and hotel cooks will do well to make themselves familiar with it.

The Mackay Standard says :—Mrs. Maclurcan's Cookery Book should be found in every household.

Townsville Bulletin says :—Mrs. Maclurcan's Cookery Book shows in terse and plain language how, with the knowledge she gives, a tasty, appetizing and attractive dish can be prepared at far less cost than good material is spoilt by—bad cooking.

Townsville Evening Star says :—The book quite fulfils our expectations, and nobody can dispute the assertion that it is excellent value for the very moderate price at which it is published.

Towers Evening Herald says :—The work treats only how to cook Australian products, so there is no waste space given to the unattainable.

The Australasian says :—Mrs. Maclurcan evidently understands what she is writing about.

The Northern Miner says :—It is a work of one thoroughly skilled in the culinary art.

The Toowoomba Chronicle says :—For the housekeeper no book can be more useful than this one.

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A COLLECTION OF PRACTICAL RECIPES
SPECIALLY SUITABLE FOR
AUSTRALIA.

BY
H. MACLURCAN.

THIRD EDITION.

GEORGE ROBERTSON & COMPANY PROPRIETARY LIMITED
MELBOURNE, SYDNEY, ADELAIDE, AND BRISBANE.

1899.

Government House,



Brisbane.

April 16th,

1898.

Mrs. Maclurcan,

I have to thank you very much for sending me the copy of your most useful book of cookery, which I consider a particularly well arranged work, as the recipes are so clearly given, with not too many details to bewilder the reader, and I think my Household will be the better of having a copy. I wish the work all success.

With renewed thanks

Believe me, Yours Truly,

May Lamington.

Mrs. Maclurcan,

Queen's Hotel, Townsville.

PREFACE

TO THE

THIRD EDITION.

IT seems only the other day that I wrote the preface to my first edition, and it is hard to say anything original in a preface. I hope it will be some time before a fourth is wanted.

My only apology for coming before the public is the knowledge that when a man eats, and eats well, he is in a condition which conduces to his comfort and good temper.

The publication of this book may reveal the secret of this achievement; at any rate, I can honestly recommend every one of the recipes. Only try them, and I hope you will say the book is not a failure.

I would like to say, however, so as to clear up any doubt there might be on the subject, that the great majority of the recipes in this book are my own invention, a few were bought by me, and are, consequently, my own property, and a few have been given me by friends.

In presenting, in its new dress, this Third Edition to the public, I have to thank them for a patronage that has exceeded my highest anticipations.

HANNAH MACLURCAN.

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MRS. MACLURCAN'S COOKERY BOOK.

SOUPS.

For making soups of any kind, it is advisable always to have strong stock; having that ready you can make any soup you wish. Fleshy meat, not fat or cooked meat, must be used for soups and gentle simmering is absolutely necessary.

1—STOCK.

4 or 5 lbs. shin beef	2 onions
2 knuckles veal	8 cloves
Any trimmings of lean meat	14 to 18 pepper corns
and fresh bones	2 large pieces of ginger
Small bunch of herbs	1 lemon (juice)
4 or 5 carrots	$\frac{1}{2}$ lemon (rind)
4 or 5 turnips	8 quarts of cold water.

MODE.—Allow the meat to stand in the water in which it is to boil for at least fifteen minutes, then let simmer and add the above ingredients, with the exception of the pepper and salt, which I find is better to add just before straining. Allow all to simmer for four or five hours, (more if convenient); the longer it boils the richer the stock. This stock also serves as white stock if a little milk is added.

2—CLEAR SOUP.

The above is the best stock you can have for clear soup. Strain it, and then add to the liquor the whites and shells of 2 eggs well beaten together. Allow to simmer for half an hour and strain through a fine towel or a felt bag, then add a gill of sherry and a teaspoonful of tarragon vinegar.

Soups.

3—BARLEY BROTH.

6 lbs. neck mutton	$\frac{1}{4}$ lb. barley
6 carrots	2 teaspoonsful salt
6 turnips	1 teaspoonful pepper
2 onions	2 small pieces ginger
2 qts. water	8 qts. milk.

MODE.—Chop the neck of mutton, wash it well, then add the water; allowing it to simmer while you prepare the vegetables and wash the barley; add the barley as soon as it has boiled and been skimmed; cut the vegetables into small dice and allow all to boil for four hours, and add salt and pepper to taste. Some people like the mutton chopped very small and served with the broth, also small dough boys which makes a pleasant addition. Of course smaller quantities can be made.

4—OYSTER SOUP.

2 qts. stock	6 doz. oysters
1 qt. milk	A little nutmeg
Pepper and salt	A slice of bread (the crumbs)
2 tablespoonsful cornflour.	

MODE.—Boil the stock and milk, add the liquor of the oysters, pepper and salt to taste, and then the crumbs of the bread; thicken with the cornflour, and just before serving add the oysters and allow all to simmer for 15 minutes. This soup is very quickly made when you have stock ready; some people always keep a stock pot, which is very convenient.

Do not forget to add a little grated nutmeg.

5—PEA SOUP (Economical).

4 qts. water	The bone of a ham is better
3 lbs. split peas	Mint
Piece of ham	Pepper and salt
1 tablespoonful of Machonochie's sauce.	

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MODE.—Boil the peas with the ham until they are tender, then pass through a sieve ; if too thick, add a little milk, pepper and salt to taste ; the fresh mint chopped very fine is an improvement. Sippets should be served with this soup.

SIPPETS.—Cut the bread into dice and fry to a nice golden brown, in a small saucepan, as only a little dripping is required.

6—TOMATO SOUP.

4 good sized tomatoes	1 oz. butter
2 qts. good stock	1 onion.

MODE.—The whole should be boiled until the tomatoes are reduced to a pulp (do not cut the onion but boil it whole), then take it out and strain the soup through a fine sieve.

7—RICH MULLIGATAWNY SOUP.

3 qts. white stock	2	tablespoonsful	curry
1 apple		powder	
1 onion scalded and chopped	$\frac{1}{2}$	lemon (juice)	
$1\frac{1}{2}$ ozs. butter	2	ozs. flour	

Chutney.

MODE.—Put the onion (stirred), apple, chutney and curry powder in the saucepan and let them fry gently for about 20 minutes, then gradually stir in the flour. Now add the stock and let it all boil for about half an hour ; pass through a sieve and serve boiled rice with it.

8—JULIENNE SOUP.

2 qts. stock	3 carrots
3 or 4 turnips	2 onions
Pepper and salt to taste.	

MODE.—Cut the vegetables in fine pieces of an inch long and boil in the stock until thoroughly well cooked.

9—FISH STOCK.

Fish for nearly all dishes is better boned before using. It is always economy to do this, as the bones can then be used for stock for fish soup.

These soups, although not well known, are wholesome and nourishing, and are very easily made.

MODE.—After the fillets of fish are cut off as directed for frying fish, take the bones and wash them well, being careful to remove all the black substance that may adhere to them. Break them up ; put into a saucepan with a quart of water to every half pound of bones, and a teaspoonful of salt ; when it boils remove the scum and put in 1 oz. of peppercorns, a bunch of herbs, and 2 carrots ; boil steadily for two hours, strain through a sieve, and it is ready for use.

10—FISH SOUP.

2 qts. fish stock	1 teacupful of breadcrumbs
1 onion	Chopped parsley
1 teaspoonful of butter	1 egg
$\frac{1}{2}$ lb. white fish (boiled)	Pepper and salt.

MODE.—Slice the onion very finely, put into a saucepan and fry with the butter ; put the piece of fish when cooked into a basin, and pound up with the onion and breadcrumbs, salt, pepper and chopped parsley ; mix all together with the egg, make into small balls the size of a marble, and throw into the boiling stock, thicken with a little flour, and allow to boil for another half hour.

11—KIDNEY SOUP.

1 ox kidney	1 oz. butter
2 onions	Chopped parsley
2 qts. stock.	

MODE.—Slice the onions and fry them in the butter, then put them into the stock ; slice the kidney very thinly, put it into the stock, and allow it to simmer for two hours ; should it boil quickly the kidney will be like leather ; just before serving put in a tablespoonful of chopped parsley.

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12—MULLIGATAWNY SOUP (Economical).

2 or 3 qts. white stock	$\frac{1}{2}$ cupful of cream or milk
2 tablespoonfuls curry powder	White flesh of a chicken
	Mushrooms.

MODE.—Having the stock previously made and flavoured to taste, cut the breast of the chicken in small dice, with about a dozen small mushrooms, allow them to boil in the stock for half an hour. Mix the curry powder with the milk and add while boiling. Boiled rice should be served with the soup.

13—AUSTRALIAN SOUP.

1 qt. clarified brown stock	1 or 2 large tomatoes
$1\frac{1}{2}$ oz. tapioca	

MODE.—Crush the tapioca in a mortar, then add it to the boiling stock and boil until the tapioca is quite clear; add the tomatoes, which have previously been squeezed through a sieve.

14—MOTZA KLEIZ (Jewish Cookery).

4 lbs. gravy beef (for stock)	12 pepper corns
1 bunch of turnips and carrots	2 large motzas, or 6 thin captain biscuits
2 onions	$\frac{1}{2}$ lb motza meal, or $\frac{1}{2}$ lb. thin captain biscuits
1 piece of ginger	pounded.
6 cloves	
2 ozs. suet or marrow	2 eggs.

Parsley, marjoram, salt and pepper.

MODE.—Boil the meat for four hours, then strain and add the vegetable cut in small dice. To make the kleiz, soak the motzas in cold water and squeeze dry, then chop the onions and brown them with a few drops of oil, add them to the motzas and suet which have been previously chopped fine, then add nearly all the meal, parsley, marjoram, salt, pepper and eggs well beaten. Roll the

Soups.

mixture in small balls and dust round with the remainder of the meal; throw the balls into the boiling soup a quarter of an hour before serving.

NOTE.—Thin captain biscuits will do instead of motzas, and pounded biscuits will do instead of the meal.

15—BECHE-DE-MER SOUP.

4 qts. good brown stock	$\frac{1}{4}$ lb. prawns
1 chicken	$\frac{1}{2}$ tin mushrooms, or $\frac{1}{4}$ lb.
3 eggs (hard boiled)	fresh ones.
2 onions.	

MODE.—Boil the chicken in the stock for an hour and a half, then take it out and cut all the flesh into small shreds, put it into the stock again with the prawns (which should be cut up), mushrooms, sliced onions and the white of the eggs cut finely; allow all to boil until the onions are quite tender, take the yolks of the eggs and make them into small round balls mixed with a very little flour, balls to be a little larger than peas, and put in the last moment when the soup is quite ready; add a wineglass of sherry.

THE BECHE-DE-MER.—Half a pound is sufficient for this quantity. Before using, soak it well for three days, changing the water every four hours, and scrape it each time before putting in the clean water; then boil for three or four hours the day before using it, it ought then to be soft enough to cut; if not, boil another hour. Cut the *bêche-de-mer* into thin slices and put it into the soup an hour before serving, and when all is ready add a gill of sherry.

16—TURTLE SOUP.

3 or 4 qts. stock made from	3 lbs. gravy beef
the turtle	3 eggs
2 carrots	Mushrooms
2 turnips	

Green fat of turtle and cloves, pepper corns, etc., same as No. 1 stock.

Soups.

MODE.—To four quarts water add about two or three pounds of the turtle flesh (cut up) and gravy beef, together with some of the bones and fins of the turtle boil these with the vegetables and other ingredients for four hours then add three quarts of water with half a pint of vinegar and boil all for another hour, strain; have prepared some of the green fat (previously boiled for one hour), cut it in square inch pieces and with the white of hard boiled egg (cut in slices) boil with the turtle stock for half an hour; add the liquor that the green fat was boiled in. Cut some of the turtle flesh and make the yolks of the eggs into small balls, also some turtle quenelles.

TO MAKE QUENELLES.—Mince the meat of the turtle that you take from the soup, mix say about four ounces meat, four ounces breadcrumbs (which have been soaked in water and wrung in a cloth), add two eggs and the yolk of one, mix thoroughly, add salt and pepper, shape the mixture in small balls the size of a nutmeg and drop into the boiling soup and allow to boil half an hour. When the soup is ready put in the turtle flesh and egg balls and a gill of sherry. The soup should have boiled down to about four or five quarts. Do not skim off the green fat, it should always be rich.

NOTE.—Skinner's turtle soup is very good, it can be obtained from the leading grocers in one pound and half pound tins.

17—FRIMSEL SOUP (Jewish Cookery).

3 or 4 qts. stock	1 head celery
2 turnips	1 bunch mixed herbs
3 carrots	1 lb. frimsels
1 onion	1 pinch saffron.

MODE.—Cut the vegetables as for Julienne soup, boil well in the stock until cooked; half an hour before serving add the frimsels and saffron.

TO MAKE FRIMSELS.—Beat one egg well with a pinch of salt, then add sufficient flour to thicken it enough to roll out. Roll as thin as a water, allow to dry, then fold and cut as thin as vermicelli; add these to the soup.

18—OYSTER SOUP.

(Made in a quarter of an hour.)

1 pt. milk	1 teaspoonful parsley
1 pt. water	Salt and pepper
6 doz. oysters	1 biscuit (plain).

Small piece of butter ; thicken with a little cornflour.

MODE.—Boil the milk and water and add the pepper, salt, and the biscuit pounded up, thicken with a little cornflour, add the oysters, parsley, and a little nutmeg, also the butter ; stir well and serve at once.

19—LOBSTER OR CRAB SOUP.

1 crab or lobster	$\frac{1}{2}$ pt. milk
2 qts. fish stock	Juice of 1 lemon
Salt and pepper	Parsley

MODE.—Pick all the flesh from the lobster or crab, boil it in the milk for half an hour, then add the stock, squeeze into it a lemon, allow it to simmer until required, thicken with a little cornflour, and just before serving add the parsley.

NORTH QUEENSLAND MEAT EXPORT COMPANY'S LIEBIG'S
EXTRACT OF BEEF.

In private houses where there are not many servants kept, Liebig's Extract of Meat is most useful for cooking purposes in every way ; it gives very little trouble for soup making, entrees, gravies, sandwiches and many other things. It saves time, money, and in many cases temper. It promotes the appetite and assists digestion. No house should be without it. It is especially attractive to the capricious appetite of an invilid. It is already recognised by the cooks of the leading hotels, as well as housekeepers in private life, especially in summer when we have such very hot weather, as being always ready and good.

20—GIBLET SOUP.

2 sets giblets	1 carrot
1 turnip	1 onion
2 qts. water	8 peppercorns
4 cloves	1 hard boiled egg
1 tablespoonful of N.Q.M.E. Co.'s Liebig's Extract of Meat.	

MODE.—Wash and clean the giblets, scald the feet and remove the outer skins, chop up the neck and the giblets into small pieces, put them into a saucepan with the water, peppercorns and cloves. Slice the vegetables very small and tie up in a piece of muslin, and when the water is boiling, put them in with the giblets and a bunch of sweet herbs, allow them to boil for three hours, then remove the vegetables. Put the flour and butter into a pan and when brown add a little of the soup; stir well, then pour it back into the saucepan and add the Liebig; salt to taste. Mix the yolk of the egg with a little flour and salt, make into small balls the size of a pea and cut up the white into small strips, and when you have put the soup into a tureen add the egg and serve at once.

21—CLEAR GRAVY SOUP.

3 qts. water	2 carrots
1 turnip	1 onion
$\frac{1}{2}$ teaspoonful peppercorns	1 piece of ginger
4 cloves	A few sweet herbs
A ham bone	White and shell of one egg
1 tablespoonful N.Q.M.E. Co.'s Liebig's Extract of Meat.	

MODE.—Cut up the vegetables (not too fine), put into a saucepan with the water, ham bone, cloves, peppercorns, ginger and herbs. Allow all to boil for an hour, then beat up the white and shell of the egg and add to the stock, allow it to simmer for five minutes, then strain through a clean towel; if not clear the first time the process of straining must be gone through again. Put it back into the saucepan with the Liebig's Extract of Meat and simmer until required. Vegetables may be cut into fancy shapes and served with the soup.

22—OX TAIL SOUP.

1 ox tail	2 carrots
1 turnip	Peppercorns
1 onion stuck with cloves	Salt and 2 qts. water
A teaspoonful N.Q.M.E. Co.'s	Liebig's Extract of Meat.

MODE.—Remove the surplus fat from the tail, divide the small joints and chop very small the larger ones, put into a saucepan with the water, and the vegetables (not cut up), peppercorns and a little salt; allow it to boil for three hours, remove carefully the fat and take out the vegetables; make a little flour brown and thicken the soup then add the teaspoonful of N.Q.M.E. Co.'s Liebig's Extract.

23—VEGETABLE SOUP.

2 qts water	2 turnips
2 carrots	1 onion
4 eschalots	A bunch of sweet herbs
Stalk of one cabbage	Salt
A tablespoonful N.Q.M.E. Co.'s	Liebig's Extract of Meat.

MODE.—Cut all the vegetables very fine, put into a saucepan with the water, salt and peppercorns tied up in a piece of muslin. Allow them to boil for an hour, then add the extract of beef and remove the peppercorns; add a little more salt if required.

24—PEA SOUP.

1 pt. split peas	2 carrots
A ham bone or a smoked	1 qt. water
sausage	1 onion
A bunch of sweet herbs	Finely chopped mint
A teaspoonful N.Q.M.E. Co.'s	Liebig's Extract of Meat.

MODE.—Soak the peas in a pot of water over night, then put them into a saucepan with another pint of water,

Soups.

the onion, ham bone, carrot (chopped finely), and herbs. Boil all for two hours, then pass through a colander until nothing but the husks remain; put back into the saucepan; if too thick add half a pint of boiling water with the Liebig's; chop the mint very finely, then boil for another ten minutes. Serve with it fried bread cut into dice (sippets).

25—POTATO SOUP. No. 1.

1 lb. shin of beef	1 lb. potatoes
1½ onions	Three quarts water
½ pt. split peas	Salt and black pepper
1 head of celery.	

MODE.—Cut the beef into small pieces, chop up the potatoes and onions, and put them on in a saucepan with the water, split peas, celery, pepper and salt, allow it to stew gently for three and a half to four hours, strain it off, take out the beef and pulp the other ingredients through a sieve; put the pulp back in the soup; then it is ready for use.

26—SHEEP'S HEAD BROTH (Economical).

1 sheeps head	2 carrots
½ cupful of barley	1 turnip
Pepper and salt	1 onion
2½ qts. water.	

MODE.—Wash the head nicely and put it into a saucepan with the water, salt and pepper, allow it to boil until the meat will leave the bone easily. Take out the head and put in the barley, carrots, turnip and onion (cut into small pieces) and boil for two hours. Cut some of the flesh and brains into small dice shaped pieces and put them into the broth just before serving.

The remainder of the head can be used for Braized Sheeps Head, Fricassée Sheeps Head and various other dishes.

Soups.

27—KANGARROO TAIL SOUP.

1 kangaroo tail	2 carrots
2 lbs. gravy beef	2 turnips
1 glass port wine	6 cloves
Pepper and salt	2 pieces ginger
A small lemon	2 qts. water

MODE.—Chop the tail into small pieces and put it into a saucepan with the beef cut very small, and pepper and salt, allow it to boil for two hours and then strain. Put the soup back into the saucepan; pick out the smaller pieces of the tail and add to the soup with the carrots and turnips (cut up very finely), the cloves and ginger (pounded), wine, and juice of half a lemon; boil until the vegetables are well cooked. Serve with sippets.

28—ONION SOUP.

4 onions	Pepper and salt
2 qts. white stock	A little flour
A little milk.	

MODE.—Slice the onions and put into a small saucepan with the milk and boil for an hour; then add the stock, pepper and salt; when boiling thicken with a little flour. This soup may be made with milk only instead of stock.

29—CELERY SOUP.

2 qts. good stock	Pepper and salt
6 or 8 sticks of celery	Butter
1 onion	1 turnip

MODE.—Slice and chop the onion very finely and put it into a saucepan with a little water, allow it to cook for ten minutes but take care it does not brown; then pour in the stock. Chop up the turnip into small dice shaped pieces, cut the celery very finely and add these to the stock with pepper and salt to taste; allow it to boil for an hour and a half.

Soups.

30—POTATO SOUP. No. 2.

2 qts white stock	$\frac{1}{2}$ lb. potatoes
Pepper and salt	2 carrots
1 turnip	$\frac{1}{2}$ pt. milk

Sippets of toast or fried bread.

MODE.—Boil the potatoes, carrots and turnip in the stock for an hour and a half, then rub all through a sieve, return it to the saucepan and add the milk; allow it to come to the boil and serve with sippets.



FISH.

When buying fish always look at the gills and see that they are a nice bright fresh looking color ; should they be dull and of a greyish look, you may be sure that the fish is not fresh.

It is no use trying to cook fish nicely, unless fresh.

31—TO BOIL ANY FISH.

MODE.—Clean the fish and wash nicely in fresh cold water, then put in a fish-saucepan and cover with water, add salt according to the size of the fish, and a little vinegar (about half a pint to a gallon of water) ; it is a good thing to put in the water as it makes the fish white and firm. Of course the time is according to the size of the fish. When the flesh is soft enough to allow a fork to touch the bone the fish is cooked.

32—FRIED FISH.

4 lbs. fish
2 eggs

Flour or breadcrumbs
Salt

Boiling dripping or oil.

MODE.—Get a fresh fish about four or five pounds weight, clean the fish and wash in cold water, then bone it and cut into nice cutlets ; be sure to wipe it dry with a clean cloth. Beat up the eggs in a soup plate and have some flour ready. Salt the fish, put it in the flour, shake it so that there is not too much flour, then put it into the egg, take it out of that and put it into the boiling fat or oil which must be enough to well cover the fish, and fry for five minutes.

Some people like it in breadcrumbs ; then put the fish into the breadcrumbs after the egg.

Fish.

The Jewish people seldom use breadcrumbs, and always the best olive oil. Put the fish when cooked on a sheet of nice white paper and allow to get cold.

33—FRIED WHITING.

MODE.—Same as recipe No. 32. The whiting is very nice skinned and their tails put in their mouths and fried with the breadcrumbs.

34—BARRAMUNDI “A LA NORMANDIE.”

MODE.—Boil the fish and remove the skin, then cover the fish evenly with the following preparation :—

To the yolks of three eggs add a wineglassful of white sauce, one ounce of grated cheese, juice of a lemon, a teaspoonful anchovy sauce, and a little nutmeg and pepper. Stir this over the fire until it begins to thicken, then spread it over the fish.

Shake over the surface the whites of two hard-boiled eggs and yolks rubbed through a sieve with a dessertspoonful of cheese.

Twenty minutes before dinner put in the oven to heat thoroughly and brown ; serve with prawn sauce.

35—BROWN STEWED FISH.

$\frac{1}{2}$ lb. dark treacle	1 dessertspoonful vinegar
$\frac{3}{4}$ pt. porter	2 onions
3 lemons (juice)	1 teaspoonful ground
4 lbs. fish	ginger

Nutmeg, allspice, cloves, pepper and salt.

MODE.—Choose four pounds of nice fresh fish, wash and dry thoroughly. Stew a crust of bread and the onions in the porter with the herbs.

When tender take out the crust and put in the fish with the spices, and continue to add the treacle slowly until the fish is nicely cooked ; serve cold with slices of lemon.

36—STEWED FISH (Jewish.)

With Lemon Sauce.

1 large fish	6 lemons (juice)
3 onions	6 eggs
6 cloves	12 peppercorns
2 pieces of ginger	1 teaspoonful salt
2 ozs. butter	1 bunch parsley

MODE.—Cut the onions in thin slices, put in the saucepan with the ginger, butter and peppercorns, allow them to simmer until the onions are well cooked, then cut the fish into pieces about four inches square, and lay on top; just cover all with water and allow to simmer until the fish is cooked. While it is cooking beat up the eggs in a basin and squeeze the lemons into another. Chop up the parsley fine and mix it with the lemon, and to the lemon add a good cupful of the stock from the fish, then pour the egg into the basin containing the lemon juice (should you put the lemon into the egg it will curdle) and stir all the one way. Pour the whole of the mixture into the saucepan with the fish and allow to simmer for five minutes; put into a large basin to get cool. This should be served cold.

37—SAVOURY STEWED FISH.

1 fish (about 4 or 5 lbs.)	6 cloves
2 large onions	1 oz. butter
1 piece of ginger	$\frac{1}{2}$ oz. whole ginger

MODE.—Slice the onions, put into a saucepan with the butter, ginger, cloves, whole pepper, and cook for half an hour; while cooking clean the fish and cut into pieces about four inches square, lay the fish in the stewpan, cover with water, add pepper and salt to taste, stew for twenty minutes; keep the stewpan closed all the time; a few herbs are an improvement.

38—SCALLOPED FISH.

Remains of cold boiled fish	Breadcrumbs
1 cupful of white sauce	Anchovy sauce
9 tablespoonfuls butter	Pepper and salt

MODE.—Pick the fish from the bones and place in a pie dish with the white sauce, pepper, salt, and a tablespoonful of anchovy sauce, mix well together, spread the breadcrumbs over, then the butter, and bake until a nice brown.

39—FISH SOUFFLE.

The remains of cold fish	Butter
2 or 3 slices of bread	Pepper
2 eggs	Salt
1 gill of milk.	

MODE.—Soak the bread in milk, squeeze out and mix well with the fish, beat up the eggs separately (yolks and whites). Mix the yolks with the fish thoroughly, then beat the whites to a stiff froth and add to the other; butter some souffle cases and fill them, bake in a smart oven for ten minutes; salt and pepper to taste.

40—FISH “A LA BOHEMIENE.”

Remains cold fish	2 tablespoonfuls grated
3 tomatoes	cheese
1 onion	1 tablespoonful butter
Cayenne pepper and salt to taste.	

MODE.—Fry the onion a nice brown, scald the tomatoes and cook with the onion. Pick the fish free from bones and place in a pie dish, mix the onions and tomatoes and half the cheese, then mix altogether with the fish, pepper and salt to taste, smooth it all in the pie dish, sprinkle over with breadcrumbs and bake a nice brown.

Fish.

41—FISH BALLS.

Remains cold fish	2 eggs
Breadcrumbs	Pepper and salt
1 potato	Anchovy

MODE.—Pick the fish and mix with the breadcrumbs and potato (previously mashed), mix all with one or two eggs, according to the quantity, pepper and salt ; a little anchovy is an improvement ; mix and shape into nice balls, dip into egg and breadcrumbs and fry in plenty of boiling fat.

42—GRILLED FISH AND SAUCE GENEVIEVE.

MODE.—Either large or small fish can be nicely grilled ; if large, bone and cut into slices of an inch thick.

If whiting or gard fish, open down the back and flatten out. Score the fish slightly with a sharp knife and put butter in, and pepper and salt. Grill slowly on a nice clear fire.

SAUCE.

$\frac{1}{4}$ lb. butter	2 tablespoonful tomato
4 tablespoonfuls anchovy	sauce
sauce	Cayenne pepper
Cornflour.	

MODE.—Mix altogether and boil, then thicken with a little cornflour and serve with fish, very hot.

43—BAKED FISH.

MODE.—Clean and dry the fish well, boil two onions, then chop them up and mix with breadcrumbs, pepper and salt, moisten with butter or milk, not egg ; add a tablespoonful of mixed herbs (thyme and marjarom) and chopped parsley. Stuff the fish and lay it in a baking tin, with plenty of dripping, cover it with breadcrumbs and bake ; keep basting it from time to time so that it does not get too dry.

44—FISH CAKES.

1 lb. cold fish	1 oz. clarified butter
2 ozs. breadcrumbs	$\frac{1}{2}$ teaspoonful chopped
2 eggs	parsley

Salt and pepper to taste.

MODE.—Pound the white flesh of the fish, mixing into it the clarified butter and breadcrumbs, also the parsley, salt and pepper, bind with the yolk of an egg well beaten ; shape into neat rounds or flat cakes. Dip into a beaten egg, then in fine breadcrumbs ; and fry in boiling fat.

45—SOUSED FISH.

1 fish about 4 lbs.	Spice (white)
2 onions	Ginger
Cloves	Vinegar

MODE.—Put the fish (when nicely cleaned) in a baking tin or a pie dish large enough to hold it easily, cover with vinegar, cut up the onions in thin slices, put them on the fish with the cloves, spice and ginger, bake until the fish is well cooked ; allow to get cold, put on a dish with the vinegar and garnish with cucumber and tomatoes.

46—FISH “A LA CREME.”

1 bream or any nice white fish	1 tablespoonful butter
	$\frac{1}{2}$ oz. bacon fat
1 teaspoonful of parsley	1 gill gravy
1 small onion	$\frac{1}{2}$ cupful of breadcrumbs

MODE.—Slice the onion and fry in a little of the butter, clean the fish and take out the bone, cut it in nice fillets, put a layer in a pie dish, sprinkle with salt and pepper, put on some pieces of bacon fat, half the breadcrumbs and half the onion, then another layer of fish, bacon, onion, salt and pepper, pour over it the gravy, then cover with the remainder of the breadcrumbs, put the rest of the butter on in small pieces and bake in a moderate oven for half an hour.

47—WHITING IN BUTTER.

4 whiting
Butter

Pepper and salt
Juice of $\frac{1}{2}$ a lemon.

MODE.—Clean and skin the whiting, put their tails in their mouths, lay them in a baking tin, squeeze the lemon over them, pepper and salt them to taste,, put a piece of butter on each and bake for twenty minutes.

48—CURRIED FISH.

4 lbs. fish
1 onion
1 tablespoonful butter
1 teaspoonful of Maconochie's
Worcester sauce

1 tablespoonful cocoanut
1 tablespoonful chutney
2 tablespoonfuls curry
powder

MODE.—Bone the fish, and while you are preparing the curry put the bones on in half a pint of water and half a teaspoonful of salt, slice the onion and put it in a saucepan with the butter; when well cooked add the cocoanut, chutney, sauce and curry powder, stir them together for about five minutes, strain the liquor from the bones and mix it with the other ingredients; now cut the fish into pieces about two inches square and boil altogether from fifteen to twenty minutes. Cold fish can be used for this as well as fresh.

49—STEWED FISH IN MILK.

3 lbs. fish
1 tablespoonful chopped
parsley
1 onion

Salt and pepper
1 pt. milk
1 teaspoonful butter
Cornflour

MODE.—Slice the onion and put it on to boil with the milk; when the onion is quite cooked cut up the fish and put into the milk with the butter, pepper and salt; when the fish is cooked, add the parsley and thicken with a little cornflour.

Fish.

50—FISH PIE—No. 1.

Remains of cold fish	Salt and pepper
Cold cooked potatoes	Anchovy sauce
Butter	

MODE.—Flake the fish, place it in a well-buttered pie dish, put over it two tablespoonfuls of anchovy sauce, and slice a few potatoes and lay over the fish, cover with a buttered paper and bake for twenty minutes.

51—STEAMED FISH.

1 or 2 fish	1 oz. butter
1 lemon	Parsley
Salt.	

MODE.—Skin and fillet the fish, well butter a soup plate and lay the fillets of fish, squeeze over it a few drops of lemon juice and sprinkle with a little salt, cover with another soup plate and stand over a saucepan of boiling water to steam for ten minutes, then quickly turn upside down and steam another ten minutes, place on a hot dish and pour the melted butter that is in the plate over the fish, garnish with parsley and sliced lemon.

52—FISH AND LEMON SAUCE.

Fresh fish	1 oz butter
1 tablespoonful ground	3 eggs
ginger	3 cloves
1 onion	Parsley
4 or 5 lemons	Pepper
1 tablespoonful flour	Salt.

MODE.—Bone and fillet the fish in neat pieces about three inches square, place with the skin side down in a stewpan, then squeeze a few drops of lemon juice over, and just cover with water; stick the cloves in the onion and place it in the stewpan whole, sprinkle in the ginger, pepper and salt, cover the stewpan and let simmer gently for about twenty minutes, shaking the saucepan occasion-

Fish.

ally; when milk white the fish is cooked. While the fish is cooking beat the yolks of the eggs well and squeeze and strain the juice of the lemons. Take out the fish when quite cooked and keep it hot, then strain the gravy and let it get a little cool, place the butter in a small saucepan, when dissolved stir in the flour, cook for a minute or two without browning, pour the strained gravy into the beaten yolks, stirring well, and then pour this into the saucepan, stir quickly until thoroughly smooth, and continue stirring until it comes to boiling point and becomes quite thick, then take off the fire.

Immediately add the juice of the lemons and pour over the fish, which must be neatly arranged on a hot dish.

Garnish with slices of lemon and finely chopped parsley.

53—FISH AND MACARONI

Cold cooked fish

1 lemon

2 ozs. butter

Pepper

Salt

White sauce

3 ozs. macaroni

2 ozs. breadcrumbs

MODE.—Boil the macaroni in salted water until quite tender, and then strain the water off. Flake the fish and be sure it is free from bones; have ready some nice white sauce; if fish stock is available make the sauce with equal quantities of stock and milk; season it well. Butter a pie dish and put in a layer of macaroni, then a layer of fish, sprinkle with lemon juice and cover with white sauce; add more macaroni and continue in layers until the dish is full; each layer must be seasoned with pepper and salt. Have the last layer of macaroni covered with breadcrumbs, and place butter in small pieces over the top, bake for half an hour and brown delicately. Garnish with lemon and serve cut lemon at the table as well; serve very hot.

Fish.

54—FISH “A LA VICTORIA.”

2 lbs. white fish	$\frac{1}{2}$ cup of milk
2 tablespoonfuls butter	Pepper and salt
1 tablespoonful chopped parsley	2 ozs. breadcrumbs.

MODE.—Cut the fish into nice fillets, roll and dip into the milk, pack them tightly in a pie dish; then sprinkle with pepper, salt and parsley. Cover with the breadcrumbs, and over this put the butter in small pieces (one piece on each piece of the fish); bake for twenty minutes; serve at once.

55—FISH PIE—Fo. 2.

Cooked fish	1 lemon
Cooked potatoes	1 egg
Parsley sauce	Pepper
1 oz. butter	Salt

Milk.

MODE.—Mash the potatoes smoothly with butter, pepper, salt, and a tablespoonful of milk, flake the fish with two forks, removing skin and bones; have a buttered pie dish ready, put the fish in, squeeze a little lemon juice over, then season with pepper and salt, and pour over it some thick parsley sauce, cover with the potato mixture, smooth the top and ornament with a knife, brush over with beaten egg, bake in a steady oven three quarters of an hour; serve very hot.

56—BARRAMUNDI “AU GRATIN.”

4 lbs. barramundi (or any other fish)	1 tablespoonful butter
2 onions	1 teaspoonful chopped parsley
2 tomatoes	1 gill gravy
	1 cupful of breadcrumbs.

MODE.—Slice the onion and cook it in a small saucepan with the butter; clean and cut the fish, put it into a

Fish.

saucepan with the onion, gravy, tomatoes, and half a pint of water, salt and pepper to taste ; when the fish is cooked take it up and place it in an entree dish ; put the bread-crumbs into the gravy and simmer for five minutes, pour over the fish and serve at once.

57—SAVOURY BOILED FISH.

4 lbs. fish	$\frac{1}{2}$ onion
1 pt. of water	1 tablespoonful vinegar
$\frac{1}{2}$ a teaspoonful flour	Salt and black pepper.

MODE.—Clean and skin the fish, cut in pieces about four inches square. Put the water, onion, vinegar, salt and pepper into a saucepan and boil until the onion is tender ; flour each piece of fish and add to the other ingredients, and allow it to simmer until the fish is cooked, which will be about fifteen to twenty minutes ; thicken the gravy with a little flour and pour over the fish.

58—BROWN STEWED FISH.

4 lbs. fish	2 large onions
$\frac{1}{2}$ lb. ginger bread	Water
$\frac{1}{2}$ a cup of vinegar	$\frac{1}{2}$ lb. treacle.

MODE.—Place the onions (which are to be sliced) in a saucepan, with about a pint of water ; let them boil well, then put the fish in (nicely sliced, but not too small) ; let them remain on the fire until the fish is cooked. Have ready in a basin the ginger bread, which should be well soaked by that time, having the vinegar and treacle with it ; then add this to the fish and stir until it is a little thick, then dish it up, and to be eaten when cold.

59—MOCK WHITEBAIT.

2 lbs. white fish	2 eggs
Flour	Lemon
Boiling fat	Cayenne
Brown bread and butter.	

Fish.

MODE.—Flake up any nice white fish, cooked or uncooked (though, of course, the raw fish is the best), into neat little pieces the size of a whitebait, sprinkle it with a little salt, then shake flour over them until each piece is well covered, toss them into the eggs (which have been well beaten), have ready the pan with plenty of boiling fat, then plunge them in a frying basket, into the fat, till they are lightly browned; serve at once very hot, with lemon and brown bread and butter handed round with them.

60—STEWED FISH AND KLEIZ.

3 lbs. fish	1 pt. of milk
1 onion	Parsley
2 eggs	3 or 4 tablespoonfuls flour
Salt and pepper.	

MODE.—Slice the onion and put it on in a stewpan with the milk, salt and pepper, and allow it to simmer gently until the onion is quite tender. Clean the fish and cut it up into fillets, the same as you would for frying, put it into the milk and stew gently for half an hour; beat up the egg and make a batter with the flour and a little salt, drop a teaspoonful of this into the fish while it is boiling, and boil for twenty minutes, and just before serving add the parsley.

61—FISH AND OYSTER PIE.

1 lb. cold fish	$\frac{1}{2}$ a bottle of oysters
1 cupful of white sauce	1 teaspoonful chopped parsley
Pepper and salt	Puff paste
Breadcrumbs	Butter.

MODE.—Pick the fish from the bones and put half into a well-buttered pie dish; then put a layer of oysters, a little parsley, salt and pepper and half the white sauce; then add the remainder of the fish, oysters, white sauce,

Fish.

parsley, etc.; cover with breadcrumbs, place pieces of butter over the top. Roll out the paste and cut it into narrow strips, twist and lay them across the top, then place some more strips the opposite way. Bake for fifteen or twenty minutes.



TINNED FISH.

On Stations and Inland towns where fresh fish of any kind is scarce, it is always handy to have a few recipes for making dishes of tinned Fish.

62—TINNED SALMON RISSOLES.

1 tin salmon	4 boiled potatoes
2 eggs	Tablespoonful Anchovy
A little butter	Sauce
A little milk	Pepper and salt.

MODE.—Boil the potatoes and mash them with a little butter and milk, then mix well with them the salmon and the whole of one egg and part of another, make into nice shaped balls and dip them in the remainder of the egg, which has been beaten up; roll in bread crumbs and fry a golden brown.

63—SALMON SOUFFLE.

1 tin salmon	A cupful of white sauce
3 eggs	Cayenne and salt to taste
And a little cold rice.	

MODE.—Pound the salmon in a mortar until quite smooth, then add the white sauce and rice, and mix well; beat up the eggs separately, add the yolks, pepper and salt, then add the whites, beaten to a stiff froth, turn into a pie-dish and bake.

64—DEVILLED SARDINES.

1 tin sardines	A little mustard
A teaspoonful chutney	Two teaspoonfuls salad oil
And a few drops Worcester sauce.	

Tinned Fish.

MODE.—Mix all the ingredients together in a basin, then skin the sardines and roll them in the mixture, afterwards lay them on pieces of bread, which have been fried in boiling fat, put in the oven until they look crisp and serve.

65—HADDOCK SOUFFLE

1 tin haddocks 2 eggs
A little white sauce Pepper and salt
And some cold boiled rice.

MODE.—Bone the haddocks, and mix in a mortar until quite smooth, then add the white sauce, and the yolks of the eggs, well beaten, and the pepper and salt; beat the whites of the eggs to a stiff froth; mix altogether and place in a pie-dish, bake for twenty minutes. This mixed with well-boiled rice and a little butter is very nice.

66— COD'S ROE AND CREAM.

1 tin cod's roes	1 cupful of cream or
Cayenne and salt	white sauce
1 egg	Juice of two lemons.

MODE.—1 tin soft cod's roes, put into a mortar and pound well; pick out all the skin; then add the juice of the lemons, and cayenne and salt. Boil all with the cream, thicken with an egg well beaten. Serve on hot buttered toast.

67—LOBSTER CUTLETS.

1 tin lobsters	A cupful of white sauce
2 eggs	Salt and pepper
	And breadcrumbs.

MODE.—Mix up the lobster with the white sauce and one egg, well beaten, and pepper and salt to taste; allow to stand until cold, roll out on a floured board, and shape into cutlets; dip in egg and then breadcrumbs and fry in boiling fat; also fry some strips of bread and serve with the cutlets.

68—CURRIED LOBSTER.

1 tin lobsters	$\frac{1}{2}$ pt. milk
1 onion	Cloves
Curry powder	Cocoanut
	Butter.

MODE.—Slice and fry the onion in the butter ; and the cloves, cocoanut and curry powder ; allow these to simmer about ten minutes, then add the milk and boil ; when boiling add the lobster, and serve with boiled rice.

69—SARDINE FRITTERS.

1 tin sardines	2 eggs
Flour	Pepper.

MODE.—Make a batter of the two eggs and flour, sprinkle the sardines with cayenne and juice of a lemon, dip each one in the batter and fry a golden brown. Have your pan full of boiling clarified dripping.

70—FRIED HADDOCKS.

1 tin haddocks	2 eggs
	Breadcrumbs.

MODE.—Cut the haddocks in nice small pieces ; dip in egg and breadcrumbs and fry.

71—SAVOURY OF TINNED HADDOCKS.

1 tin haddocks	$\frac{1}{2}$ pt. cream or white sauce
2 eggs	Cayenne
	Lemon.

MODE.—Pound the haddocks up in a mortar, remove any bones, add the cream and eggs well beaten up, and then a saltspoon of cayenne and juice of a lemon. Place in a pie-dish and bake for 15 minutes. Serve very hot.

72—GRILLED SALMON.

1 tin salmon

Butter

Tissue paper.

MODE.—Turn out the salmon, pick out the firm pieces and roll in the tissue paper well buttered, put on the grill over a clear fire, allow to grill for ten minutes. Serve on croûtons; sprinkle a little chopped parsley over the fish.

73—SALMON MARBLES AND LEMON SAUCE.

1 tin salmon

4 eggs

Butter

Half a cupful breadcrumbs

Cayenne

1 onion

Juice three lemons

1 teaspoonful chopped
parsley.

MODE.—Turn out the salmon, pick out all the bones and pieces of skin, pound up with the breadcrumbs, a little cayenne and the chopped parsley, mix with one egg and form into small balls not larger than a marble or pigeon's egg. Cut the onion into very small pieces, and put in a saucepan with a little butter, allow it to cook, then add the liquor from the tin of salmon with about half-a-pint of water, season rather highly with pepper and salt. When boiling drop in the salmon marbles and boil for ten minutes; take them out very carefully and put on a dish in the oven; then beat up the other three eggs and add the juice of three lemons; beat well, and add them to the gravy; give them a boil, stirring all the time; pour it over the marbles and serve very hot.

74—FRITTERS OF TINNED SALMON

1 tin salmon

4 eggs

Breadcrumbs

Mince parsley

A little flour

Pepper and salt.

Tinned Fish.

MODE.—Open the tin of salmon and turn out into a colander to strain, pick out all the bones and skin, beat up the eggs. Mix a little flour not more than a teaspoonful, and half a cup of breadcrumbs, season with pepper and salt, then mix with the eggs, etc., the salmon and chopped parsley. Have ready some boiling dripping, and drop a large tablespoonful of the mixture into the boiling fat, and fry until a nice golden brown.

75—SCALLOPED LOBSTER.

1 tin lobster	Juice of a lemon
$\frac{1}{2}$ pt. of white sauce	Cayenne
Cupful breadcrumbs	1 tablespoonful of butter.

MODE.—Butter some scallop shells or patty pans, mix in a basin the lobster, white sauce, lemon juice and add cayenne to taste. Fill each of the shells or tins with the mixture; cover with breadcrumbs, and on each put a little butter; bake for about ten minutes or until they are nice and brown. Serve at once.

76—HADDOCKS A LA BOHEMIENNE.

1 tin haddocks	3 tomatoes
1 onion	Cayenne
Juice of a lemon	1 egg
Breadcrumbs and butter.	

MODE.—Slice the onion very finely, put in a pie-dish with about a dessertspoonful of butter; put this in the oven and allow it to cook for about ten or fifteen minutes; in the meantime turn out the haddocks and remove all the skin and bones, sprinkle with cayenne and the juice of the lemon; slice the tomatoes and put about half of them in with the onions, then add all the haddocks; cover with the remainder of the tomatoes, beat up the egg with a little milk and pour over the lot, then cover with the breadcrumbs; put pieces of butter on and bake for fifteen minutes.

77—SALMON AU GRATIN.

1 tin salmon	1 oz. of grated cheese
2 tablespoonfuls vinegar	1 teacup of breadcrumbs
2 tablespoonfuls of oil	1 tablespoonful of butter

Cayenne.

MODE.—Put the salmon into a pie-dish, then mix the oil, vinegar and salmon well together, and pour over the salmon; then shake over the grated cheese and tastily cover with the breadcrumbs; place pieces of butter on the top and bake for twenty minutes.

78—PICKLED HERRINGS.

6 salt herrings	1 onion
1 cupful of vinegar	Teaspoonful of pepper-
2 apples	corns.

MODE.—First soak the herrings for an hour. Then slice the onion and apples and place in a jar with the vinegar, pepper corns and herrings (if there are any soft roes chop finely and put in the jar also), fasten down and they are ready for use in three days.

79—SPRATS (A nice way of cooking).

1 tin sprats	1 wineglassful of good
Toast	whisky.

MODE.—Place three or four sprats on a plate about an inch apart; then place another layer the opposite way, and so on till you have four layers; pour the whisky over the sprats and light it; allow it to burn out; carefully place the sprats on hot toast and serve.

OYSTERS.

In cooking oysters it is wise to keep all the liquor belonging to them for use in cooking ; be sure they are perfectly fresh.

80—STEWED OYSTERS.

1 doz. oysters	A little parsley
Cupful of milk	Cornflour
Pepper and salt, butter.	

MODE.—Boil the milk and thicken with a little corn-flour, then add the oysters and liquor, pepper and salt ; and last, the parsley and butter. Serve very hot.

81—FRIED OYSTERS.

1 doz. large oysters	Egg
Breadcrumbs	Flour
Pepper and salt	Boiling dripping.

MODE.—Pick out a dozen large oysters and throw them into a nice clean towel, then sprinkle them with flour, shake them well, until well, but not thickly covered with the flour, salt and pepper them, and throw them into the egg which has been well beaten, then into the bread-crumbs ; pick them out singly with a sharp-plated skewer and put them into the boiling fat in a frying basket, and fry a nice brown.

82—CURRIED OYSTERS.

2 ^{or} 3 doz. oysters	Tablespoonful chutney and
1 ¹ / ₂ large onion	curry powder
9 ¹ / ₂ cloves	Tablespoonful cocoanut
1 piece ginger	Lemon
1 apple	Butter.

MODE.—Slice the onion very thin, put it into the saucepan with the butter ; when cooked add the ginger, cloves,

Oysters.

apple and small piece of rind of lemon all chopped very fine; when these are cooked add the curry powder; now add the liquor off the oysters; if that is not enough add a little milk and the cocoanut; just before serving put in the oysters. Some people like a little garlic, which is an improvement, a very small piece about the size of a pea chopped up is sufficient.

83—DEVILLED OYSTERS.

2 doz. oysters	Saltspoonful cayenne
2 tablespoonfuls curry powder	Juice of a lemon
$\frac{1}{4}$ lb. butter	1 tablespoonful anchovy
1 tablespoonful Worcester shire sauce	The yolks of 2 eggs and 1 white
	Add $\frac{1}{2}$ pt. milk.

MODE.—Mix into a basin the butter, curry powder, sauce, cayenne and the lemon juice; when all are well mixed add the eggs well beaten up. Put on the fire to cook; when warm add the milk slowly, thicken with a little cornflour, and just before serving add the oysters. Rice can be served with this as well as curry.

84—SAVOURY OYSTERS.

1 doz. oysters	1 oz. or more of butter
2 ozs. flour	$\frac{1}{2}$ pt. milk
2 eggs	Cayenne and salt to taste
	Juice of 1 lemon.

MODE.—Carefully beard the oysters and scald them in their own liquor, then put the flour and butter in a saucepan, add the oysters and milk, and stir till boiling, then put in the eggs well beaten. Butter moulds; fill them and steam them gently for twenty minutes.

85—OYSTER BASKETS.

6 good sized tomatoes	2 doz. oysters stewed.
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MODE.—Scoop out the tomatoes, have the oysters stewed according to previous recipe, only made a little

Oysters.

thicker. The tomato that has been taken from the cases can be used if wished, which is decidedly an improvement. Fill the tomatoes with the above and place in an oven until well heated through; do not allow the tomatoes to cook. Get a stick from the parsley to form a handle. Serve on fried croûtons, put anchovy and some mince bacon on top. Serve hot.

86—OYSTER A L'ESPAÑOLE.

$\frac{1}{4}$ lb. butter	2 doz. oysters
3 tomatoes	1 onion
Cayenne	Lemon
2 eggs	Cupful breadcrumbs.

MODE.—Cook the onion well in the butter and strain; throw the onion away and in the same butter cook the tomatoes; when done put in a pie dish with the oysters and breadcrumbs, lemon juice, cayenne, and eggs well beaten, and bake until brown.

87—OYSTER PATTIES.

Puff paste	1 egg
2 doz. oysters stewed.	

MODE.—Some nice puff paste cut with a special round shape, and with a smaller one cut the centre of the paste, be careful not to cut it right through, when baked remove the centre piece without breaking the pastry and scoop out the centre and fill up with the stewed oysters (chop up a hard boiled egg and add to the stew), then lay on the piece of paste you have removed and keep warm in a moderate oven.

88—OYSTERS AU BEURRE.

2 doz. oysters	Juice of a lemon
Cayenne	$\frac{1}{4}$ lb. butter
Tablespoonful white sauce.	

MODE.—Put the butter, lemon juice and cayenne in a saucepan and allow it to boil; then add the oysters and white sauce. Serve on toast with slice of lemon on top.

89—OYSTER FRITTERS.

2 doz. oysters	Cupful of flour
2 eggs	A little milk
Pepper and salt.	

MODE.—Beat up the eggs and milk well, then add the flour slowly and mix until a nice soft batter without lumps; add the oysters, pepper and salt. Have ready a panful of boiling fat, put in spoonfuls of the mixture and fry a nice brown.

90—OYSTER OMELETT.

3 eggs	1 doz. oysters
Pepper and salt.	

MODE.—Beat separately the yolks and whites of the eggs, put the oysters into the yolks, and at the last minute add the whites and beat well; pour in a nice clean pan that has been rubbed with a little bacon fat; shake the pan a little to prevent it from sticking, turn up one half and allow it to brown nicely. Serve very hot on a nicely folded serviette.

91—OYSTER COCKTAIL.

2 doz. large tomatoes	$\frac{1}{2}$ pt. vinegar
2 tablespoonfuls Worcester-	Teaspoonful cayenne
shire sauce	2 eggs
$\frac{1}{2}$ pt. anchovy sauce.	

MODE.—Boil the tomatoes to a pulp, then strain and add the other ingredients, beat up the two eggs and boil altogether, allow to get cool. This sauce is served in a small bowl with fresh oysters; a splendid appetiser.

92—SCALLOPED OYSTERS.

2 doz. oysters	Butter, pepper and salt
$\frac{1}{2}$ pt. white sauce	Breadcrumbs.

MODE.—Put about six oysters into each scalloped shell, cover with white sauce, a little chopped parsley,

Oysters.

season with pepper and salt, cover with breadcrumbs, and put small pieces of butter on each. Bake until a nice brown.

93—OYSTERS IN CASES.

2 doz, oysters	1 egg
Cayenne	Juice of lemon

Cupful of white sauce in which the liquor of the oysters has been put.

MODE.—Put the oysters, salt and juice of the lemon in the white sauce, beat up the yolk of an egg and add all to the white sauce, fill soufflé cases, then cover each with breadcrumbs and a piece of butter. Brown under a grill or a salamander.

94—OYSTERS IN SHELLS.

MODE.—Place the oysters (in their shells) upon a grill over a sharp fire; when the shell opens turn over into the deep shell and add a small piece of butter, pepper and salt; serve about six to each person.

95—OYSTER AU GRATIN.

2 doz. oysters	1 egg
Grated cheese	Bread.

MODE.—Dust your oysters quite dry with flour, pepper and salt, then wash with the egg, drop them into boiling lard in a frying basket. Take them out, fry your bread in small pieces, then arrange four oysters (fried) on each croûton, cover all with grated cheese and bake in a quick oven.

96—DARIOLES OF OYSTERS.

2 or 3 doz. oysters	3 eggs
Breadcrumbs	Pepper and salt
Parsley	Butter and milk.

MODE.—Put the breadcrumbs in a basin, beat up the eggs and mix with the oysters, breadcrumbs, a cupful of

Oysters.

milk, parsley, pepper and salt. Fill the dariole tins, which should have been buttered; put in the oven and bake for about ten minutes; turn out when wanted and serve very hot.

97—OYSTERS AND POTATOES.

4 cold boiled potatoes	2 ozs flour
1 egg	Pepper and salt
1 bottle oysters	A little butter.

MODE.—Mash the potatoes, to them add the flour, pepper and salt, and about a tablespoonful of butter, also the egg well beaten and make into a paste. Roll out and cut into pieces about three inches square; into each square put about six or eight oysters, a small piece of butter, pepper and salt, fold them over, squeeze the edges tightly and bake in a quick oven for fifteen minutes.

98—OYSTERS AND MACARONI.

$\frac{1}{4}$ lb. macaroni	1 bottle oysters
1 tomato	Cayenne
Butter	Juice of a lemon
Breadcrumbs.	

MODE.—Put the macaroni on to boil in a pint of water and the liquor from the oysters, put in about half a teaspoonful of salt, allow it to boil until tender, cut it up into small pieces, put it into a pie dish with the oysters, season well with cayenne and lemon juice, and put a piece of butter about half the size of a walnut in, slice the tomato and lay over the top, then cover with the breadcrumbs, put pieces of butter over it and bake in a fast oven until the crumbs are browned. Serve very hot.

99—SAVOURY OYSTERS WITH MUSHROOMS.

1 tablespoonful cream or milk	A little cayenne
1 tomato	12 oysters
1 oz. flour	1 oz. butter
	1 gill of stock

Oysters.

1 teaspoonful chopped par-	3 eschalots
sley	Pepper and salt
3 mushrooms	Juice of $\frac{1}{2}$ a lemon.

MODE.—Strain the liquor from the oysters, put the butter and flour into a saucepan, chop the eschalots and mushrooms, add these with the liquor to the butter and flour, and when these are cooked stir in the tomato previously rubbed through a sieve; allow these to boil for about five minutes, then add the stock, cream, juice of the lemon, parsley and cayenne, allow to boil again for about five minutes. Put in the oysters, but do not allow them to boil. Put a little of this on rounds of bread (fried). A fillet of anchovy laid on each piece is a great addition to this savoury.

100—OYSTER SAUTE.

12 large oysters	Butter
Pepper and salt	Buttered toast

Chopped parsley.

MODE.—Drain the oysters and dry them in a towel, sprinkle them with a little flour, pepper and salt. Put a little butter into a small pan; when it is bubbling put in the oysters; when they are brown turn them and brown on the other side. Sprinkle the chopped parsley over them and serve on hot buttered toast.

101—PANNED OYSTERS.

1 doz. oysters	Pepper and salt
Butter	2 tablespoonfuls thick
Parsley	white sauce

Croûtons of bread.

MODE.—Select very big oysters put in a small stew-pan, pour over them a small quantity of the oyster liquor, but not a drop of water, add a lump of butter, pepper and salt, place the cover on and heat thoroughly, then stir in the white sauce, which must be hot and very thick. A

Oysters.

spoonful of rich cream is a great improvement. Have ready fried and hot some round croûtons of bread, place a spoonful of the mixture on each, garnish with chopped parsley and serve very hot.

102—OYSTER COCKTAIL (Another Way).

$\frac{1}{2}$ a pt. tomató sauce (Mac-	$\frac{1}{2}$ a pt. anchovy sauce
honochie's)	Juice of 6 lemons
1 teaspoonful cayenne pep-	2 tablespoonfuls of Wor-
per	cestershire sauce

Oysters.

MODE.—Put all the ingredients into a basin and mix thoroughly, then bottle off and you have it ready for use; this will keep for months.

Put about six oysters into a small plate or glass and cover with this mixture.



CRABS.

103—CRABS.

Crabs should always be bought alive, because if a crab dies before it is cooked it is not safe to eat. Moreover, you must kill a crab before you put it into the boiling water; if you put it in alive, it will cast all its legs and claws, and the water gets into the body and spoils the flesh. To kill it you run a skewer down between the eyes.

104—TO BOIL CRABS.

MODE.—Kill them and put them into boiling water with a handful of salt; allow to boil twenty minutes or until quite red.

105—HOT DRESSED CRAB.

1 crab	Butter
Vinegar	Mustard
	Pepper and salt.

MODE.—Pick all the flesh out and mix it in a basin with about a tablespoonful of butter, a saltspoonful of mustard, a little cayenne and salt, put into scalloped shells, then moisten it all with vinegar. Cover with breadcrumbs and bake.

106—SCALLOPED CRAB.

The flesh of 1 crab	$\frac{1}{2}$ pt. white sauce.
Cayenne and salt	Breadcrumbs
Butter	Juice of $\frac{1}{2}$ a lemon

MODE.—Pick the flesh from the crab, mix with a cupful of white sauce, cayenne and salt to taste, and a little lemon; put into the scalloped shells or patty pans, cover with breadcrumbs and a little butter, and bake until brown, or brown with salamander.

Crabs.

107—CRAB MAYONNAISE.

1 crab	1 lettuce
A cupful mayonnaise	And garnishing
2 hard-boiled eggs	Few capers.

MODE.—Pick the crab, put into the centre of a salad bowl, then fill around with broken lettuce, not too small. Pour over the mayonnaise (recipe found among the salad dressings), chop up a couple of hard-boiled eggs and a few capers, and sprinkle over the top.

108—CRAB QUENELLES.

Flesh of 1 crab	2 ozs. butter
2 ozs. breadcrumbs	1 tablespoonful of anchovy
4 eggs	sauce
A little cayenne	Juice of $\frac{1}{2}$ a lemon
Salt and pepper.	

MODE.—Take the meat of a good-sized crab, break it very small and mix with two ounces of butter and as many of breadcrumbs (which have been soaked in water and wrung in a cloth), season with cayenne, lemon, nutmeg, and a tablespoonful of anchovy sauce, add two eggs and yolk of one, and mix thoroughly over the fire. Let the mixture become cold, then shape into neat balls, dip into well beaten egg and breadcrumbs and fry in boiling fat. Serve with fresh parsley.

109—CRAB ENTREE.

Flesh of 1 female crab	1 cupful breadcrumbs
Lemon peel	1 teaspoonful of mixed
1 egg	herbs
Butter.	

MODE.—Get a good female crab, take out all the meat, put the coral on one side, pound the meat in a mortar, add one cupful of fine breadcrumbs and grated peel of a small lemon, a little nutmeg, a teaspoonful of mixed herbs, salt and pepper to taste. Bind the mixture

Crabs.

with a well-beaten egg, moisten with cream, butter some dariole moulds and fill. Bake for fifteen minutes and turn out, garnish with coral rubbed through a sieve. Hot or may be cold for supper.

110—CRAB A LA FRANCAISE.

1 crab	2 or 3 ozs. butter
Saltspoonful cayenne	Tablespoonful tomato sauce
$\frac{1}{2}$ cupful of white sauce	Juice of a lemon

MODE.—Pick the flesh from the crab, over it squeeze the lemon, sprinkle the cayenne and put it into a saucepan with the butter, white sauce and tomato sauce; allow all to boil. Serve on toast either as an entrée or savoury.

111—DEVILLED CRAB.

1 crab	1 oz. butter
Cayenne and salt	Tablespoonful curry powder
Tablespoonful Worcester- shire sauce	$\frac{1}{2}$ a cupful of white sauce

MODE.—Pick the flesh from the crab, put the butter into a saucepan with a little cayenne and salt, add the curry powder and sauce; add the white sauce, and, when boiling, add the crab. Serve with rice.

112—CRAB CROQUETS.

1 crab	2 boiled potatoes
1 cupful breadcrumbs	2 eggs
Cayenne and salt	Boiling fat

Butter.

MODE.—Pick the flesh from the crab, mash up the potatoes with a teaspoonful of butter, salt and a little cayenne, a teaspoonful of chopped parsley and half the breadcrumbs previously soaked in milk; beat up one of the eggs and mix all well together; form in nice balls, dip in egg and breadcrumbs, and fry a nice golden brown.

Crabs.

113—CRAB PATTIES.

Some puff paste	1 oz. butter
1 female crab	1 tablespoonful of gravy
1 teaspoonful of anchovy sauce	A little cayenne and salt
	1 teaspoonful lemon juice

MODE.—Prepare the puff paste the same as you do for oyster patties ; take the crab (already boiled), pick all the meat from it and chop it very fine, put it into a stew-pan with the spawn or coral (which has previously been pounded in a mortar until quite smooth), butter, anchovy sauce, gravy, lemon juice, cayenne and salt, and a table-spoonful of water. Let it stew for five minutes, then fill the patties with it.

114—POTTED CRAB.

1 female crab	2 ozs. of butter
Saltspoonful cayenne	Juice of 1 lemon
Mace	Clarified butter

MODE.—Take from a female crab the spawn, coral. flesh and pickings from the legs and claws, pound well in a mortar, season with cayenne, lemon juice and mace to taste. Mix it to a firm paste with good melted butter ; fill small pots with this ; cover the top of each pot with clarified butter and keep in a cool place.



Prawns.

MODE.—Slice the onions very fine and put them in a saucepan with the butter, and when well cooked add the apple very finely chopped with the cloves, chutney, curry powder and garlic (this must be minced finely). Boil the heads and pickings of prawns with the cocoanut for an hour (this you can put on and can be boiling while you are making your curry); strain this into the curry and allow to simmer for half an hour, then add the prawns a quarter of an hour before serving and allow to simmer. Dish with rice and Bombay duck.

119—TO SERVE PRAWNS.

A very pretty way is to stick them into an orange or an apple cut in half; stick them in until the fruit is well covered, or put them in a wineglass head out.

120—DEVILLED PRAWNS.

1 pt. of prawns	2 eggs
4 tablespoonfuls curry powder	$\frac{1}{2}$ pt. milk
$\frac{1}{4}$ lb. butter	2 tablespoonfuls Worcester sauce
2 tablespoonfuls anchovy sauce	Nutmeg
	Saltspoonful cayenne.

MODE.—Mix the butter, eggs, sauces, cayenne, curry, &c., in a saucepan and allow to boil, stirring all the time, then add the milk, and when all is boiling, thicken with a little cornflour, then add the prawns. These also can be served with rice or toast.

121—PRAWNS A LA FRANCAISE.

$\frac{1}{4}$ lb butter	Juice 2 lemons
1 pt. prawns	Cayenne
Anchovy sauce	White sauce.

Prawns.

MODE.—Melt the butter with the juice of the lemon and then add the prawns and anchovy sauce; allow them to stand on the fire for about half an hour until they are a nice pink color (the lemon draws the color from the prawns), then add the white sauce and cayenne; allow all to boil, and serve very hot on toast with a slice of lemon.

122—PRAWNS MANTALINI.

$\frac{1}{2}$ pt. prawns	$\frac{1}{2}$ tin mushrooms
2 tomatoes	2 ozs. butter
Little white sauce	Cayenne, salt and mustard.

MODE.—Put the prawns, mushrooms and tomatoes through a mincing machine, place them in a saucepan with the butter, white sauce and other ingredients, allow to come to a boil, serve on toast with slices of lemon. This is very nice for sandwiches.

123—PRAWN SOUFFLE.

1 pt. prawns	3 eggs
Breadcrumbs	Milk
A little cornflour	Salt and pepper.

MODE.—Mince the prawns, and pound with the bread crumbs, (which have been previously soaked in milk), and the yolks of eggs in a mortar until perfectly smooth, then add the whites beaten to a froth, the pepper and salt and a teaspoonful of cornflour mixed in milk, put into a pie-dish, cover with crumbs and a little butter, and bake.

124—SCALLOPED PRAWNS.

$\frac{1}{2}$ pt. white sauce	$\frac{1}{4}$ pt. prawns
2 hard boiled eggs	Butter
Pepper and salt	Breadcrumbs.

MODE.—Six scalloped shells, divide the prawns equally, then chop the eggs and also divide into the six shells, cover all with the white sauce into which pepper

Prawns.

and salt has been added, cover with the breadcrumbs and a piece of butter in the centre of each, then bake until a nice brown.

125—PRAWN PATTIES.

Puff paste
White sauce

Prawns
Pepper and salt.

MODE.—Make a very light puff paste, cut into squares of three inches, mix the prawns (chopped into four) in the white sauce with the pepper and salt, put a tablespoonful of the mixture in the centre of each piece of paste, then turn over corner ways, nip the paste around the edges, have a panful of boiling fat and fry. Serve straight out of the pan with fried parsley.

126—PRAWNS IN ASPIC.

1 pt. picked prawns
2 hard boiled eggs

1 qt. aspic jelly
A little beetroot

A little cucumber.

MODE.—Arrange the prawns around the top of your mould and put in a little aspic jelly (recipe found amongst jellies), allow partially to set, then add a layer of the white of the eggs, a little more jelly, and then set a layer of beetroot and more jelly, repeat until your mould is filled, keep on ice until required.

127—POTTED PRAWNS No. 1.

Prawns
Cloves

Salt and cayenne
Clarified butter

MODE.—Shell the prawns, season well with the cayenne and salt and just a taste of pounded cloves, put them down tight in pots, the closer the better, as it is not well for the butter to run in between them too much; put a little butter over them, set them in a moderate oven for a few minutes, and when cold just cover with clarified butter. Keep in a cool place.

Prawns.

128--POTTED PRAWNS No. 2.

1 lb. shelled prawns
Salt

Cayenne
2 tablespoonfuls butter.

MODE.—Boil and shell the prawns, put them through a mincing machine and pound them in a mortar with the butter, cayenne and salt to taste ; pack tightly into small jars ; melt some butter and pour over and cover closely with oiled paper.



MUTTON ENTREES.

129—MUTTON CUTLETS.

1 lb. neck chops	Pepper and salt
1 egg	Flour
Breadcrumbs	Clarified dripping

MODE.—Chop the mutton into nice thin chops, then shape them into cutlets, beat them flat with a chopper, pepper and salt them, shake a little flour over them, dip them into egg and then the breadcrumbs. Have ready your panful of dripping, put the cutlets in and allow them to cook for about a quarter of an hour.

130—FRENCH CUTLETS.

1 lb. neck chops	Chopped parsley
Pepper and salt	Butter.

MODE.—Prepare your chops as in the previous recipe, brush over with a little butter, pepper and salt, grill over a nice clear fire, sprinkle with the parsley, serve straight from the grill.

131—STEWED CUTLETS AND GREEN PEAS.

Some cold cutlets	$\frac{1}{2}$ peck peas
Pepper and salt	1 onion

A little stock.

MODE.—If you have cold cutlets this is a good way of using them up. Boil the onion with the pepper and salt in about a half pint of water; when the onion is cooked add the peas and allow them to boil ten minutes, then put in the cold cutlets and boil until the peas are cooked, If your cutlets are fresh, put them in with the onion, and add the peas last; thicken with a little flour.

132—CUTLETS A LA JULIENNE.

1 lb. cutlets	1 small onion
2 carrots	Pepper and salt
1 turnip	1 small potato

MODE.—Prepare the cutlets as in mutton cutlet recipe, cut the carrots and turnip in very thin strips of about two inches long, also the onion. Put these on to boil in about half a pint of water, a tablespoonful of Worcestershire sauce, pepper and salt, and allow them to boil until cooked; then add the cutlets, and just cover with stock, if any; if not, water will do, and allow them to simmer gently for one hour; do not let them boil, or the bread-crumbs and egg will come away from the meat, and does not look so nice. If a small potato is put in with the vegetables, cut very small; it is an improvement to the gravy.

133—CUTLETS A LA REFORM.

Cutlets	Pepper and salt
Stock	Port wine
Butter	Mushrooms

MODE.—Prepare and cook your cutlets as in recipe No. 129; make a rich sauce as follows:—

Have some good stock or make some with gravy beef, boil some herbs with the beef, fry some flour in the butter (according to the quantity required), for one pound of cutlets, say, to a tablespoonful of butter put in sufficient flour to make a thick paste, fry a nice brown, then add the stock (about half a pint), one glass of port wine, pepper and salt, chop up the mushrooms and add to the sauce. This sauce needs to be fairly thick; pour it over the cutlets and serve with mashed potatoes.

134—CUTLETS AND PIQUANTE SAUCE.

1 lb. cutlets	A little gravy
$\frac{1}{2}$ cupful mixed pickles	A teaspoonful brown sugar
	Flour.

Mutton Entrees.

MODE.—Prepare your cutlets and serve with the following sauce :—If cold cutlets, you can stew them in the sauce, which I think improves them. Have about half a pint of stock or gravy, chop up your pickles small and allow them to stew for about an hour, make a little thickening of flour and add, with a teaspoonful of brown sugar, pepper and salt. The mustard pickles are the best, as they make the sauce a nice color.

135—CUTLETS AND FRENCH BEANS.

1 lb. cutlets	Wineglass vinegar
$\frac{1}{4}$ lb beans	4 cloves
1 piece ginger	1 onion
Pepper and salt.	

MODE.—Prepare your cutlets and put them on to stew in enough water to well cover them, and the onion (sliced), cloves, ginger, pepper and salt ; allow them to stew until the onion is well cooked, then add the beans (which have been previously cut, not too small) ; when they are cooked add the vinegar, thicken with a little flour and allow to simmer until required.

136—BRAIN CUTLETS.

2 sheep's brains	Chopped parsley
1 egg	A little flour
Breadcrumbs	Clarified dripping

MODE.—Wash the brains and remove the fibres, soak them in warm salt and water for half an hour, dry them in a clean towel, shake over them a little flour, pepper and salt, beat up the egg and add the chopped parsley, ; in this dip the brains, cut in pieces of about two inches long by one and a-half wide, then into the breadcrumbs. Have ready a panful of boiling dripping, put the brains in and cook for about five minutes a nice golden brown.

.37—SWEETBREAD CUTLETS.

2 sweetbreads	Breadcrumbs
1 egg	Pepper and salt.

MODE.—Wash the sweetbreads well, cut away all the fat and gristle, put them to soak for one hour in hot salt water, changing the water every quarter of an hour, until they are nearly as white as brains, cut them into eight pieces, dredge a little flour on them, dip in the egg (well beaten), then in breadcrumbs, fry a nice golden colour in clarified dripping.

138—FRICASSEED BRAINS.

Brains	Pepper and salt
$\frac{1}{2}$ pt. milk	1 egg
1 onion	Parsley
	Butter and flour.

MODE.—Boil the brains in milk with the onion ; when cooked take them out, cut up the brains each into flour, put them back into the milk with a little water (not the onion), beat up the egg, add to the brains with a little flour, pepper, salt and chopped parsley, and stir until it thickens, then serve.

139 —BRAINS IN TORTURE.

Brains	2 eggs
2 lemons (juice)	Pepper and salt.

MODE.—Boil the brains in half a pint of water with a little salt, strain and cut up the brains (not too small), beat up the eggs, mix in with lemon juice and a little of the water in which the brains has been boiled. Be sure you put the eggs in the lemon and stir the one way or it will curdle ; then put it on with the brains to boil, stirring all the time ; when it boils it is ready for use.

140—BRAIN OMELETTE.

Brains	Pepper and salt
6 eggs	Chopped up parsley
	1 oz. butter.

MODE.—Beat up the eggs lightly, omitting the whites of three, add pepper and salt, and half of the butter in small pieces, cut up the brains (which have been previously boiled) in small pieces; mix the whites of three eggs beaten to a stiff froth with the other ingredients,, which you have kept well beaten, stir in the brains; put the rest of the butter into the pan, and when it bubbles pour in the omelet; keep the whole stirred one way until it begins to thicken, loosen the edges round the pan, turn it half over. When nice and brown it is ready for use.

Omelettes must be served straight from the pan and on a very hot dish; they should not be made until quite ready for them.

141—STEWED SHEEP'S HEAD AND BRAIN SAUCE.

1 sheep's head	A little parsley
1 onion	Pepper and salt.

MODE.—Wash the head well and put it on to boil in sufficient water to cover, with salt and pepper to taste; allow it to boil for one and a-half hours, or until the meat leaves the bones easily; cut up the onion in slices and stew in a little milk; when the onions are cooked, cut the brains into small pieces and put in the milk and thicken; pour this over the sheep's head and serve. The liquor that the head has been boiled in will do for soup the next day, if not wanted at once.

142—FRICASSEED SHEEP'S HEAD.

1 sheep's head	Milk
2 onions	Butter
Parsley	1 egg.

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MODE.—Boil the head as in the previous recipe, only boil the onion with it; when cooked sufficiently to take the meat off the bones, cut in pieces about two inches long and half an inch thick, also the brains and the tongue; put all on again in sufficient milk to cover it, pepper and salt to taste; beat up the egg well, and when the milk is boiling add the eggs and parsley and a little flour to thicken. Do not allow this to boil long, only sufficient time to boil the milk.

143—BRAIZED SHEEP'S HEAD.

1 head	Breadcrumbs
1 onion	Butter
Pepper and salt.	

MODE.—Boil the head as in the previous recipe; cut it in slices, dip each piece in breadcrumbs, lay in a buttered pie-dish a layer of meat, then one of onion, sliced very thinly, and butter, and so on until the dish is full, and bake for an hour or until the onion is cooked.

144—SHEEP'S HEAD SAUTE.

1 head	Butter
Little parsley	$\frac{1}{2}$ wineglass sherry
Pepper and salt.	

MODE.—Boil the head, cut the meat into very small dice-shaped pieces, a little flour, pepper, salt, and the parsley chopped very fine; put some butter in a pan, toss in the meat and allow to brown; keep shaking the pan so that it does not burn; pour over the sherry and allow to cook for five minutes. Serve very hot with mashed potatoes.

145—PRESSED SHEEP'S HEAD.

3 sheep's heads	Allspice
Cloves	Ginger
Salt and pepper.	

Mutton Entrées.

MODE.—Boil the heads for three hours with the following ingredients :—Eight cloves, a teaspoonful of allspice, salt, pepper, and a piece of ginger, a wineglassful of vinegar ; take the meat and tongue from the bones without breaking, if possible (not the brains) ; be careful that none of the cloves or ginger are in the meat ; put in a presser (which can be got any size and are very useful), screw the meat down as tight as possible, more or less can be used ; keep in a cool place until required, turn out, then cut with a very sharp knife. The liquor of this is also good for soup.

146—SHEEP'S TONGUES A LA JULIENNE.

6 tongues	3 cloves
2 carrots	1 onion
1 turnip	Pepper and salt.

MODE.—Boil the tongues, take them out, skin and cut them in half, put back in the saucepan with the liquor they have been boiled in, pepper, salt and cloves, slice the onion, carrots and turnip in very thin slices about two inches long, allow to boil until the vegetables are well cooked, put in a little sauce and thicken slightly.

147—FRICASSEED SHEEP'S TONGUES.

6 sheep's tongues	$\frac{1}{2}$ pt. milk
Butter	Little chopped parsley
Pepper and salt	1 onion

MODE.—Boil the tongues, skin and cut in two. lengths, ways, put in a saucepan with the milk, pepper, salt and onion thinly sliced, boil until the onion is cooked, thicken with a little flour, add the chopped parsley, and serve very hot.

148—SHEEP'S TONGUES CUTLETS.

6 tongues	Breadcrumbs
2 eggs	Pepper and salt.

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MODE.—Boil the tongues, slice them. dredge a little flour over them, pepper and salt, dip each piece in egg, then in the breadcrumbs, and fry in boiling fat.

149—SHEEP'S TONGUE IN ASPIC.

6 tongues	1 hard-boiled egg
1 pt. aspic	Sliced beetroot.

MODE.—Boil the tongues, skin, cut into thin slices, allow them to get cold, place them in a basin. Around the edge of the basin place pieces of beetroot, then pieces of the white of the egg, a slice of the tongue, and so on till you are around the basin, put in the rest of the tongue, beetroot, egg, etc., then fill up the basin with aspic jelly (find in jelly recipes), put on ice and serve from the ice; do not take out before required, as in this climate the aspic soon melts.

150—SWEETBREAD SAUTE.

2 sweetbreads	Chopped parsley
Butter	Wineglassful of sherry
A little flour	Cayenne and salt.

MODE.—Soak the sweetbreads in warm water and a little salt for one hour, changing the water every quarter of an hour. Cut them into small dice-like pieces, dredge a little flour over them; when the butter is melted put them in the pan with a little salt and cayenne; keep shaking the pan to prevent them burning; when nicely brown put in the sherry and parsley, allow to remain over the fire for ten minutes; serve with a slice of lemon.

151—STEWED SWEETBREADS.

2 sweetbreads	Sauce
1 onion	Flour
Butter	Pepper and salt
Juice of 1 lemon	1 slice lean bacon.

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MODE.—Soak the sweetbreads for one hour in warm water with a little salt, slice the sweetbread, not too small, slice the onion very thin and put in a saucepan with a tablespoonful of butter, dredge the sweetbread with flour, and when the onion is cooked put them into the saucepan with the bacon, cut in very small pieces, allow to brown a little, then add a tablespoonful of Worcestershire sauce, juice of the lemon, pepper and salt, and sufficient stock to cover; if no stock add water and allow to boil slowly for one hour; serve with small pieces of toast.

152—LARDED SWEETBREADS.

2 sweetbreads	1 lemon
1 carrot	Bunch of herbs
1 piece of celery	1 egg

Thin slice of fat bacon.

MODE.—Slice the vegetables very thin, cut your sweetbreads each into four, lard them well with the bacon fat, cut into very narrow strips, then put them into a saucepan with the vegetables, pepper and salt, and juice of the lemon, cover with milk, put a piece of the buttered paper over them, allow them to come to a boil, let them simmer for about an hour. Take out the sweetbread and bake in a moderate oven, beat up an egg and add with a little cream to the sauce; when the sweetbread is nicely browned strain the sauce over it, and serve very hot with slices of lemon.

153—FRIED SWEETBREAD AND BACON.

2 sweetbreads	Pepper and salt
Juice of a lemon	A little flour.

MODE.—Soak the sweetbread in warm water and a little salt for an hour, cut in thin slices, dredge a little flour over them, squeeze the lemon a little on each, pepper and salt, put in a pan with a little butter and fry a nice brown. Grill the bacon or bake in the oven. Dish up the sweetbread in the centre of an entree dish, put the bacon round and serve with fried bread.

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154—BAKED SWEETBREAD.

2 sweetbreads	Tomato sauce
Breadcrumbs	Pepper and salt
	Butter.

MODE.—Soak and trim the sweetbreads, do not cut them unless necessary ; put a little tomato sauce and a little butter over them, place in a small pie-dish, cover with breadcrumbs and pieces of butter, pepper and salt ; bake for one hour.

155—STEWED MUTTON.

3 lbs. neck mutton	Pepper and salt
2 onions	1 tablespoonful of Paw
Bunch herbs	Paw sauce
	A little flour.

MODE.—Cut up the neck or breast of mutton into small pieces, trim away most of the fat, put into a saucepan with as much water as to well cover the meat, slice the onion into rather thick slices, put in with the bunch of herbs (tied), pepper and salt into the saucepan and allow to stew for one and a-half hours. Skim away all the fat, and take out the herbs, thicken with a little flour and add the sauce.

156—HASHED MUTTON.

Remains cold leg or shoulder	Worcestershire sauce
mutton	Pepper and salt
2 onions	A little herb if liked
	Cloves.

MODE.—Cut all the meat from the bones into small dice-shaped pieces, chop the bones and put them on to stew for one hour in a pint of water with the cloves, pepper, salt and herbs (chopped fine), and sauce ; slice the onions, fry a nice brown, thicken with flour, strain the liquor from the bones, skim all the fat off, add the onions

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to it, put it on again to boil, add the mutton and allow to simmer for half an hour; a little more flour may be added if not thick enough; serve with little squares of toast.

157—HARICOT MUTTON.

3 lbs. neck chops	Cloves
3 onions	Sauce
2 carrots	Pepper and salt
2 turnips	Bunch sweet herbs.

MODE.—Cut the mutton into small thin chops, trim off all the fat, slice the onions and fry in a little butter, dredge a little flour over the chops and fry a nice brown, put the chops, onions, cloves, pepper and salt into sufficient water to cover and allow to boil for half an hour, cut the carrots and turnips into thin slices, add to the mutton with the herbs, and stew until the vegetables are well cooked; take out the herbs, thicken a little more if required, and add a tablespoonful of sauce.

158—HARICOT MUTTON (Another Way).

Remains cold leg, loin or	2 carrots
shoulder mutton	1 turnip
2 onions	Cloves
Pepper and salt	Sauce.

MODE.—Cut the mutton into small slices, dredge with a little flour, pepper and salt, slice the onions and fry, then fry the mutton, put into a saucepan with some gravy or stock (made from the bones), allow it to simmer for one hour, slice the carrots and turnip, add them together with the cloves and sauce, a few drops caramel, and allow to stew for another hour, thicken with a little flour.

159—IRISH STEW.

3 lbs. neck mutton	2 lbs. potatoes
3 onions	Pepper and salt.

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MODE.—Cut up the mutton into small thin chops, peel and cut the potatoes, each in two, slice the onion, not too thin; put a layer of potatoes into a saucepan, then onions, then meat, and pepper and salt, and so on until all the ingredients are in; put a good thick layer of potatoes on top, put on about one and a-half pints of water. Close your saucepan tight and allow it to boil slowly for two or two and a-half hours; shake the saucepan occasionally so as not to allow it to burn.

In a large family where two dishes are required, from four pounds neck mutton you can make a dish of cutlets, and with the bones chopped off and trimmings, you can make a nice little dish of Irish stew.

160—CURRIED MUTTON.

Fresh or cold leg mutton	Tablespoonful cocoanut
2 onions	2 tablespoonfuls curry powder
Tablespoonful chutney	
6 cloves	Lemon
1 apple	Butter.

MODE.—Slice the onions very thin, put into a saucepan with butter, and cook until brown; add the cloves and apple, cut very small, the cocoanut, juice of half a lemon and a little of the rind, and the chutney; allow all these to simmer until the apple is soft; keep stirring all the time; cut up the mutton into small pieces and add; close your saucepan tight and allow to simmer for ten minutes, then add a cupful of stock or water and allow all to boil until required; if it is cold mutton, about twenty minutes is sufficient; if fresh, about one hour. Served with boiled rice.

161—TURNIP STEW (Jewish Recipe).

4 lbs. neck mutton	Pepper and salt
3 onions	2 pieces ginger
Bunch of English turnips.	

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MODE.-- Cut up the mutton into small chops, slice the onions, peel and cut the turnips into four, put all into a saucepan with a pint of water, chop the ginger up and add with the pepper and salt; allow to stew for two and a-half hours to three hours; shake occasionally to prevent burning. This can also be made from remains of cold mutton.

162—STEWED BREAST OF MUTTON AND PEAS.

3 lbs. breast mutton	2 or 3 leaves of mint
2 onions	Pepper and salt
3 cupfuls peas	A little flour.

MODE.—Chop up the breast of the mutton into pieces about two inches long, trim away as much of the fat as you can, put into a saucepan with the onions sliced, pepper and salt, and allow to boil for an hour: about half an hour before serving add the peas and the mint; when the peas are cooked take out the mint, add a little sauce and thicken slightly with a little flour.

163—SAVOURY MUTTON.

Remains cold leg mutton	Butter
1 onion	Pepper and salt
6 tomatoes	Breadcrumbs.

MODE.—Cut away all the meat from the bone and put through the mincing machine, put the onion through also, butter a pie-dish and put in half the mince; then slice three of the tomatoes, put on a layer with two teaspoonfuls of butter, pepper and salt, then put in the remains of the mince, then the other tomatoes sliced; cover with breadcrumbs; put on two more teaspoonfuls of butter scattered all over in small pieces (this is improved with a little lemon juice), and on no account put any liquor, as the tomatoes are sufficient. Bake for an hour in a quick oven.

164—SHEEP'S TROTTERS.

MODE.—The trotters as a rule come from the butchers already cleaned, if they are not it is very easy to scald and clean them; in fact, it is always advisable to scald and clean them again and get away any sand or hair that may be about them; put them on to boil with a teaspoonful of salt to every three trotters, and half a pint of water, allow them to boil for four hours. They may be eaten cold or made into many dishes for luncheon and supper.

165—FRICASSEED SHEEP'S TROTTERS.

6 trotters	1 teaspoonful butter
$\frac{1}{2}$ pt. milk	A little flour
1 onion	Pepper and salt
1 teaspoonful chopped parsley.	

MODE.—Prepare the oysters as in the previous recipe, cut the onion into about eight pieces, put on to boil with the milk, pepper and salt; when the onion is cooked cut the trotters into four and put in with the milk and onion; thicken with a little flour, add a teaspoonful of butter, and the chopped parsley. Keep very hot until required, but do not let it burn.

166—SHEEP'S TROTTERS (Au gratin).

6 trotters	Breadcrumbs
2 eschalots	Butter
1 tablespoonful chopped parsley	Pepper and salt
	Tablespoonful grated cheese

MODE.—Boil the trotters as in the previous recipe, cut them in two and take out the leg bone, lay them in a pie-dish, put a piece of butter on each, chop up the eschalot and parsley, pepper and salt, and sprinkle them over the trotters, then mix the breadcrumbs (about half a cupful) with the cheese, cover the trotters with this, put some pieces of butter, and bake until a nice brown.

167—PRESSED TROTTERS.

12 trotters	1 bunch sweet herbs
4 knuckle bones (mutton)	1 teaspoonful mixed spice
6 cloves	8 whole peppers

MODE.—Boil the trotters and the knuckle bones for five hours with the cloves, herbs, spice and pepper, season rather strongly; when well boiled take out the trotters and knuckles; take every piece of meat off the bones and put in a presser; be sure there are not any of the cloves or herbs among it; place the presser on the ice; when cold turn out and cut with a very sharp knife.

168—TROTTERS A LA JULIENNE.

6 trotters	1 onion
2 carrots	6 cloves
1 turnip	Pepper and salt.

MODE.—Cut up the carrots and turnip in very thin strips, also the onion; put them on to boil with some of the liquor that the trotters have been boiled in, add the cloves, pepper and salt; when the vegetables are cooked cut the trotters (which have been previously boiled) in two, and boil with vegetables for half an hour.

169—SHEEP'S KIDNEY (SAUTE).

6 sheep's kidneys	1 glass sherry
Chopped parsley	Pepper and salt
	Juice of a lemon.

MODE.—Split the kidneys and take off the skin, cut each into small dice, dredge with a little flour, pepper and salt, put in a small frying pan with a little butter, fry until the kidneys are nearly cooked, then put in the sherry and juice of the lemon; when nicely cooked shake the parsley into it; serve on hot toast.

170—STEWED SHEEP'S KIDNEYS.

6 kidneys	A little flour
1 onion	Butter
Pepper and salt.	

MODE.—Cut the kidneys in half and take the skin off, then cut again in quarters, shake a little flour over them, slice the onion and put in the saucepan with the butter, when browned add the kidneys; allow it to cook for about a quarter of an hour, put in sufficient water to cover, with a tablespoonful of sauce; allow it to simmer for one hour; serve with a casing of mashed potatoes.

171—DEVILLED KIDNEY.

6 kidneys	Cayenne
Butter	Salt
Mustard	Juice of a lemon.

MODE.—Cut the kidneys lengthways, as nearly in half as possible, skin them, then score; make a paste of the butter, mustard, pepper and salt, spread this on the kidneys; squeeze the lemon over them, put them on a grill flat side down; when cooked that side turn; have ready very hot plates; serve on fried bread, and shake a little parsley over them. Kidneys must be served straight from the grill and not too much cooked to be palatable.

172—GRILLED KIDNEY.

6 kidneys	Pepper and salt
Butter.	

MODE.—Cut the kidneys lengthways as far as you can without going right through the gland, skin, lay on a grill over a very clear fire, flat side down; sprinkle a little salt and cayenne; when cooked turn; serve on a very hot dish on fried croûtons.

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173—MINCED KIDNEYS (on Toast).

6 kidneys	Chopped parsley
Cayenne and salt	1 egg
	Butter.

MODE.—Skin the kidneys, put through the mincing machine, put into a saucepan with the butter, a little cayenne and a saltspoonful of salt; cook for fifteen minutes, then beat up the egg and add; do not allow it to boil; serve up on toast, then shake the chopped parsley over it

174 -BRAIZED KIDNEY.

12 sheep's kidneys	Parsley
Butter	1 onion
	Breadcrumbs.

MODE.—Cut the kidneys in half and skin; butter a pie-dish, sprinkle some breadcrumbs and chopped parsley, and some onion cut up very finely; then put in six of the kidneys, cover about a quarter of an inch thick with breadcrumbs, some chopped onion and parsley; pepper and salt; put on some butter, put in the rest of the kidneys and some more breadcrumbs, pepper and salt, onion and parsley, only a little more butter; bake for one hour.

175—KIDNEY SAVOURY.

6 sheep's kidneys	$\frac{1}{2}$ lemon (juice)
12 white mushrooms	Cayenne and salt
2 tomatoes	Butter
	3 eggs.

MODE.—Cut the kidneys and skin, put them through the mincing machine with the mushrooms, tomatoes, season well with cayenne; put a tablespoonful of butter in a saucepan; when it bubbles add the mince and juice of the lemon, cook for half an hour, keep stirring all the time to prevent it burning; serve on hot buttered toast, and garnish with a slice of lemon and hard-boiled egg.

176—FRIED KIDNEY.

6 kidneys

Pepper and salt
Butter.

MODE.—Cut the kidneys lengthways and skin, put the butter in the pan (about a tablespoonful) ; when hot put in the kidneys flat side down, pepper and salt, and fry for ten minutes ; serve on fried bread.

177—MUTTON PIE.

3 lbs. breast mutton
2 onions

Pepper and salt
Puff paste.

MODE.—Chop up the mutton in small pieces, trim away as much of the fat as you can ; put a layer of mutton in a pie-dish, a layer of onions thinly sliced, pepper and salt ; repeat until the pie-dish is full, about half-fill with water, cover and put in a quick oven, let it remain there for an hour, by that time the meat will be nearly cooked ; take out, put on a nice thick puff paste, put back in the oven ; when the paste is cooked it is ready for use. This can be made with cold mutton ; it answers nearly as well.

178—SQUAB PIE (Devonshire recipe).

3 lbs. mutton chops
3 onions
5 apples

Pepper and salt
6 cloves
Short paste.

MODE.—Chop up the mutton rather small, slice the onions very thin, peel and slice the apples, put a layer of mutton, pepper and salt, cloves, a layer of onions, a layer of apples, and so on until the pie-dish is quite full ; fill the pie-dish about half-full of water, allow to cook in a quick oven for about an hour, cover with a nice butter or lard paste ; when the paste is cooked it is ready for use. This also can be made with cold meat.

179—PEAS AND KLEIZ (Jewish recipe).

4 lbs. mutton chops	1 piece of ginger
1 qt. peas	3 eggs
2 onions	2 tablespoonfuls of flour
Pepper and salt	1 cupful of breadcrumbs
1 tablespoonful of chopped parsley.	

MODE.—Cut the chops up into small pieces, put into a saucepan with the onions sliced, and ginger, pepper and salt to taste, put on sufficient water to well cover it, allow to boil for four hours; have a quart of fresh peas, add these with two or three leaves of mint about half an hour before it is required.

Beat up the eggs well, and add gradually the flour, breadcrumbs and parsley, pepper and salt, until it is a nice smooth batter. About a quarter of an hour before dishing pour the batter into the saucepan and put on the lid tightly and allow it to simmer; this is called the Kleiz.

180—CUTLETS IN ASPIC.

3 lbs. neck cutlets	1 carrot
2 slices bacon	1 onion
Bunch of herbs	$\frac{1}{2}$ turnip
Maconochie's sauce	Cloves
Pepper	Salt
Lemon	Aspic jelly
1 pt. stock	Mayonnaise

MODE.—Trim the cutlets nicely and lay them in a stewpan well lined with bacon, the vegetables peeled and sliced, three or four cloves, the herbs and two or three slices of lemon, add seasoning of pepper and salt, and add one pint of stock flavoured with the sauce, let the cutlets braise in this for an hour, they must only simmer the whole time and must be thoroughly cooked. Then take them out and lay aside to cool, strain and reduce the sauce to a glaze, dip the cold cutlets in this two or three times until thickly coated, then glaze with the melted

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aspic jelly, dipping them in two or three times and allowing to set between each time. When thoroughly glazed and set arrange on a bed of lettuce with some good mayonnaise in the centre ; garnish with chopped aspic.

181—STEWED MUTTON AND CAULIFLOUR.

2 lbs. neck of mutton	1 qt. of water
1 large onion	Salt and pepper
Small bunch parsley	1 small cauliflour

MODE.—Chop up the neck of mutton into pieces of about four inches long, put it into a saucepan with the onion (sliced), pepper and salt and parsley, allow it to simmer very gently for two hours. Cut up the cauliflour into small pieces and add to the stewed mutton, and boil again for another half hour. Serve with it triangles of dry toast.

182—PORK PIES.

TO MAKE THE PASTRY—

1 lb. flour	$\frac{3}{4}$ lb. lard
1 large cupful of milk	1 teaspoonful of salt

MODE.—Boil the milk and lard together, and when quite boiling stir them into the flour (which must be previously sifted into a basin with the salt), then roll out and press over a salt jar (or any other block that will answer the same purpose), making it the size of an ordinary pork pie ; allow this to stand over night.

FILLING FOR PIES—

1½ lb. pork	1 leaf green sage
Sprig of fresh thyme	2 teaspoonfuls black pepper
1 leaf gelatine	1 teaspoonful salt
$\frac{1}{2}$ pt. water.	

MODE.—Cut the pork into very small dice-shaped pieces, also all the fat ; chop the herbs very finely ; put with the pork, pepper and salt into a small saucepan and stew for half an hour ; add a leaf of gelatine ; fill up the

pastry moulds (which ought to be well raised); cover each mould with a round of pastry, pinch the edges well together, ornament the top, and brush over with a little milk; bake in a moderate oven for three quarters of an hour.

183—LAMB'S FRY AND BACON.

1 lamb's fry
Salt

Flour
Pepper
Dripping.

MODE.—Cut the fry into pieces about two inches long, one inch wide, and half an inch thick; pepper and salt each piece and roll in the flour. Put about two table-spoonfuls of dripping into a pan and allow it to boil, then drop each piece into the pan.



BEEF ENTREES.

184—BEEF CROQUETS.

Remains of cold beef	Herbs
1 onion	2 eggs
Breadcrumbs.	

MODE.—Put the remains of cold beef through the mincing machine, also the onion; mix up with some breadcrumbs, herbs, pepper and salt, and a tablespoonful Worcester sauce; moisten with an egg well beaten, form into balls or rolls, dip in the egg and breadcrumbs and fry.

185—HASHED BEEF.

Remains of cold beef	Sauce
2 onions	Pepper and salt.

MODE.—Slice the onions and fry in a little butter, when quite cooked add a little flour and a couple of tablespoonfuls of ketchup, pepper and salt; allow all to cook for about ten minutes. Cut the beef into small dice-shaped pieces, put these in the saucepan, and barley, cover with stock if you have it, if not, with water, or soup made from Liebig's Extract, and allow to simmer for one hour.

186—STEWED BEEF AND MUSHROOMS.

Cold beef	Pepper and salt
2 onions	Small piece of ginger
1 tin mushrooms or 1 lb. fresh (if obtainable).	

MODE.—Prepare the onions as the other recipes, but cut the meat in very thin slices and sprinkle it with flour, fry it with the onions, stew it with the liquor from the

Beef Entrees.

tinned mushrooms, if fresh add no water, but put the fresh ones in with the meat and onions, there will be sufficient liquor from them to stew the beef, add pepper and salt to taste.

187—STEWED BEEF AND WALNUTS.

Cold beef	2 onions
$\frac{1}{2}$ bottle pickled walnuts	Cloves and ginger
Stock.	

MODE.—The fatty end of a sirloin of beef is best for this dish. Stew the beef well for about two hours in stock, if any, if no stock, water or beef extract will do, with the cloves, onions and ginger, thicken it with a little flour, cut up the walnuts each into four pieces, and add about ten minutes before required.

188—MINCED BEEF.

1 lb. beef	1 onion
Wineglass sauce	Salt and pepper to taste
1 tablespoonful of butter.	

MODE.—Mince the beef and onions together, put into a saucepan with the butter, and about a wineglassful of sauce, pepper and salt to taste; cook for quarter of an hour. Dish up with mashed potatoes.

189—DRY HASH.

Remains cold corned beef	1 onion
Cold boiled potatoes	Sauce
Pepper and salt.	

MODE.—Mince the beef, also the potatoes (these are much easier dealt with if put through the machine also), and onion, mix the meat and two-thirds of the potatoes and onion, and a little sauce, pepper, and put in a pie-dish.

Mix all the remaining potatoes and onions with some butter and cover the dish with them, and bake about twenty minutes.

190—CURRIED BEEF.

Cold beef	Butter
Onions	Cloves, etc.
Apple	Curry powder.

MODE.—Slice the onions and fry in butter with the apple (cut very small), cloves and a tablespoonful of chutney; when the onions are cooked add the curry powder, and allow all to cook for about ten minutes; cut the beef very small and put to this, cover with stock, extract of beef, or water, allow to stew gently for about an hour, never add flour to curry. Serve up with boiled rice.

191—SAVOURY MEAT PIE.

4 large potatoes	1 lb. cold beef
1 onion	Pepper and salt.

MODE.—Slice the potatoes and onion, and place a layer of these in the bottom of the pie-dish, then a layer of beef (which has been previously minced), pepper and salt, fill up the dish with alternate layers, nearly fill the dish with warm water, cover and allow to bake for an hour; remove the cover and put on a crust of short paste, and return to the oven until the paste is well cooked.

192—BEEF OLIVES.

1 small onion	Breadcrumbs
6 olives	Pepper, salt and flour
Parsley	Butter
1 lb. steak or remains cold sirloin.	

MODE.—Cut the steak or beef in thin squares of about three inches; make a stuffing of the onion chopped very fine, chopped parsley, olives, breadcrumbs, a tablespoonful of butter, pepper and salt; put a little of this in the squares of beef, and roll, sew up with fine cotton, roll each in flour, and pack them tightly in a saucepan with about a table-

Beef Entrees.

spoonful of butter, shaking them occasionally so as not to burn them, when nicely brown cover with water or stock, or a little beef extract in water; put in the stones of the olives and allow to simmer for an hour and a-half. The longer they cook the better. Strain the gravy and thicken with a little more flour if required.

193—STUFFED STEAK OR BEEF.

1 lb. steak or remains of an underdone sirloin.

Breadcrumbs	Parsley
1 egg	Pepper and salt
Eschalots	A little ketchup.

MODE.—Cut your steak or beef in slices about a quarter of an inch thick, beat them to make them level, brush over with an egg; sprinkle the breadcrumbs, chopped eschalots and parsley, pepper and salt; roll them and lay them closely together in a saucepan, cover with water or stock, well seasoned, put in a tablespoonful of ketchup and boil for two hours slowly. Thicken the gravy with a little flour.

194—KIDNEY A LA MILANESE.

4 ozs. butter	1 onion
2 ozs. tomato sauce	1 ox kidney
1 dessertspoonful chopped parsley	Pepper and salt.

MODE.—Roll the butter in flour, and fry a golden color, add a pint of stock and the tomato sauce, the onion (chopped very finely), and the kidney sliced very thin. Stew this over a slow fire for forty minutes, add half a pint claret and a tablespoonful of flour, and stir for ten minutes. Serve with mashed potatoes.

195—MINCED KIDNEY ON TOAST.

1 ox kidney	2 ozs. butter
2 eggs	A little chopped parsley
Salt and cayenne.	

Beef Entrees.

MODE.—Put the kidney through the mincing machine, put into the saucepan with the butter and allow to simmer until the kidney is cooked, stirring all the time ; then add the chopped parsley, a little cayenne and salt, then add the two eggs, which have been well beaten, stir over a fire for about ten minutes and serve on hot toast. This is a nice breakfast dish.

196—DEVILLED KIDNEYS.

1 ox kidney	Cayenne
A little mustard	Butter and salt.

MODE.—Cut the kidney in slices about half an inch thick, score with a sharp knife, mix the mustard with the butter, cayenne and salt ; put this mixture into the scores and spread well over the kidney, and then grill over a nice clear fire. Serve at once, as devilled kidneys get very hard if left standing.

197—STEWED KIDNEY.

1 ox kidney	4 cloves
1 onion	Flour and butter
Pepper and salt.	

MODE.—Slice the onion and cook it in the butter, put in the cloves ; cut the kidney in small dice, shake a little flour over it, also a little pepper and salt, put in the saucepan and allow to stand by the fire for about a quarter of an hour ; then add a cupful of water, and simmer for an hour. Serve with mashed potatoes. A little bacon stewed with the kidney is an improvement.

198—BEEF A LA MODE.

3 lbs. thick flank of beef	2 sticks celery (if obtainable)
Few slices of bacon	Pepper and salt
Black pepper	$\frac{1}{2}$ cup vinegar
1 onion	Heaped up teaspoonful of
1 carrot	chopped herbs, cloves
1 turnip	and allspice.

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MODE.—Cut the onion in very thin slices and fry in a little butter, get a nice piece of beef with not too much fat, cut your bacon in thin strips, and with a larding needle run it through the beef in about six or eight different places, if no larding needle cut holes and put in the bacon, cut scores in the beef and put in part of the herbs that have been moistened with vinegar, tie up your beef with a piece of tape to keep it in a roll, put it in a saucepan that will hold it, stew the remainder of the herbs and onion over the beef, cover with water, cut up the vegetables and stew with the beef for two hours; do not let it boil hard as the beef becomes tough.

199—MINCED BEEF AND POACHED EGGS.

Remains of cold beef	Salt and pepper
A little ham or bacon	Butter

Eggs.

MODE.—Put your beef and ham through a mincing machine, then put about a teaspoonful of butter, and a tablespoonful of water into a saucepan with the mince-meat; add a little Maconochie's sauce, season nicely with salt and pepper, allow it to simmer just while you are poaching the eggs, put it on a small hot dish with pieces of toast; then lay on the eggs and serve at once.

200—GRILLED STEAK OR CHOPS.

MODE.—Get a nice piece of fillet steak about an inch and a half thick, put it on a grill over a nice clear fire, grill for about ten to fifteen minutes according to how you like it done; put it on a hot dish, sprinkle it with pepper and salt, and spread a little butter on it, allow it to stand in the oven for a minute or two until the butter is melted.

Do the same with chops.

201—HAMBURG STEAK No. 1.

1 lb steak	A few herbs
1 small onion	Pepper and salt.

Beef Entrees.

MODE.—Put the steak and onion through a mincing machine, mix with it the herbs, pepper and salt, put some dripping (about a tablespoonful) into a frying pan, then form the mince into flat steaks, put them into a pan and brown, then turn them very carefully to the other side, when that is nicely browned put on to a hot dish, dredge a little flour, and pepper and salt, into the pan, put in a little water, allow it to simmer for a minute or so, then pour the gravy over the steaks.

202—PORTERHOUSE STEAKS (Larded).

1 porterhouse steak (see note at foot)	1 onion
2 ozs. fat bacon	A little dripping
1 carrot	Water
1 turnip	Pepper and salt

A teaspoonful of N.Q.M.E. Co.'s extract of beef.

MODE.—Cut the bacon into long narrow strips, and lard the steak only on one side; cut the vegetables into pieces about a quarter of an inch long, place them in a pie-dish with some dripping, pepper and salt, then lay the steak on the larded side up, pour a little water in, then bake for three quarters of an hour; take up the steak and put on a hot dish; Mix the Liebig with the gravy and strain it over the steak.

NOTE.—A porterhouse steak is cut from the sirloin about one and a half inches thick throughout, must contain the bone (chine bone) and should have the undercut.

203—STEWED STEAK.

1 oz. of butter	6 cloves
1 onion	1 lb. good steak
$\frac{1}{2}$ pt. water	1 teaspoonful N.Q.M.E. Co's. extract of meat

MODE.—Slice the onion, put it into the saucepan with the butter and fry a nice brown; cut the steak into pieces of about two inches long and one and a half inches wide;

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roll each piece in a little flour, put into the saucepan with the onions and allow it to cook for quarter of an hour; then put in the water, cloves bruised, pepper and salt, allow to simmer one and a half hours, then put in the extract of meat and serve with mashed potatoes.

204—CASSEROLES OF COLD MEAT.

$\frac{1}{2}$ lb. cold beef	2 chopped eschalots
1 lb. cold potatoes	(very fine)
1 oz. butter	2 eggs
Breadcrumbs	Salt and pepper
1 teaspoonful of N.Q.M.E. Co.'s extract of meat.	

MODE.—Mash the potatoes and mix with the butter, pepper, salt, eschalot (very finely chopped), and one egg well beaten, put the meat through a mincing machine, season with pepper and salt, mix a teaspoonful of extract with a little water, simmer it for about ten minutes; form the potatoes into balls, carefully take out the centre and fill up with mincemeat, then brush over with a little egg and roll in breadcrumbs; fry a nice golden brown in boiling dripping; sprinkle a little chopped parsley over them and serve very hot.

205—BRAIZED STEAK.

2 or 3 lbs. rump steak	Salt and pepper
2 or 4 onions	Butter.

MODE.—Have a steak cut by the butcher quite an inch and a half in thickness, at the bottom of a stewpan put the butter, on this lay the steak (do not cut it up), as closely as possible, pepper and salt to taste; peel the onions and cut them in thick slices, place on top of the steak, salting them moderately; cover the stewpan down closely and place it on the stove where it will simmer very slowly for quite three hours, no water must be added. Serve with or without the onions and strain the gravy over.

206—STEWED OX TAIL AND WALNUTS.

1 ox tail	1 onion
6 pickled walnuts	3 cloves
$\frac{1}{2}$ pt. water	Pepper and salt.

MODE.—Chop up the ox tail into small pieces and slice the onion, put them on to boil in a pint of water, together with the cloves, pepper and salt; boil for two hours, cut the walnuts into eight pieces each and put in the stew, allow to simmer half an hour, thicken with a little flour.

207—STEWED OX TAIL AND TOMATOES.

1 ox tail	Butter
6 tomatoes	Little parsley
1 onion	Pepper and salt

MODE.—Cut up the ox tail, cover with water and boil for two hours and a half with pepper and salt to taste, slice the onion and fry in the butter, put in a little cayenne and salt, when nearly cooked slice the tomatoes and add with the chopped parsley, strain the ox tail, put in a dish and cover with the tomato sauce.

The liquor of the ox tail should be used as soup; either add the very thin ends of the tail chopped very small with a little herbs, pepper and salt, and a teaspoonful of sauce, or some vegetables sliced small, and boil again for one hour.

208—STEWED BEEF AND CELERY.

3 lbs. steak	8 cloves
1 head of celery	1 onion
Pepper and salt.	

MODE.—Cut the steak into pieces of about two inches square, put on in a saucepan with a pint and a half of water, pepper and salt, cloves and the onion cut into small pieces, wash the celery and take away the leaves (the green stalks can be used for this), cut the celery into pieces of about four inches long; put into the saucepan and allow

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to boil slowly for about two hours; a tablespoonful of Worcestershire sauce rather improves it; thicken the gravy with a little flour.

209—BROILED STEAK.

2 lbs. fillet steak
A little butter

Chopped parsley
Pepper and salt.

MODE.—Cut the steak into nice thick pieces of about four inches square, spread a little butter over it on both sides, put on the grill over a very nice clear fire; cook from eight to ten minutes; put it on a very hot plate, add little more butter, pepper and salt, and sprinkle a little parsley over it. Serve straight from the grill.

210—BOILED OX TONGUE.

1 tongue

Salt.

MODE.—Wash and clean the tongue, rub it well with salt; put it into a saucepan with about two quarts of water or as much as will cover it, allow to boil for three hours, take out and skin; if it is wanted to be used cold, when skinned put back into the water and allow to remain there till cold.

211—PRESSED OX TONGUE.

1 tongue

6 cloves

Whole pepper

Salt.

MODE.—Put the tongue on in as much water as will cover it, with the cloves, whole pepper and salt; allow it to boil for five hours; take out the skin, take away all small bones, etc., and put into a presser, screw down tight; when cold it is ready for use.

212—POTTED TONGUE.

Ox tongue
Cayenne

Salt
Vinegar.

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MODE.—Soak the tongue in vinegar for a night. put on to boil in half water, half vinegar, allow to boil three hours ; put through a mincing machine, then pound up in a mortar with some pepper, salt and a little cayenne ; put into jars, melt some butter or lard and cover each jar to keep airtight ; fasten each jar with a piece of parchment, tie tightly and store till required.

213—STEAK AND OYSTER PIE.

2 lbs. steak	3 doz. oysters
Pepper and salt	Short paste.

MODE—Cut the steak in small pieces about half an inch thick, put in a pie-dish with some black pepper and salt, fill the dish with the steak and the seasoning and about half fill with water ; put in the oven and cook for one hour ; prepare the oysters with some white sauce and pepper and salt, take out your pie-dish, add the oysters to the steak, cover with a light short paste made with butter, put back in the oven and cook for about twenty minutes when the crust ought to be nicely done.

214—STEAK AND KIDNEY PIE.

6 sheep's kidneys	1 onion
2 lbs. steak	Pepper and salt.

MODE.—Cut the kidneys in eight, put half of them in the bottom of the pie-dish, then a layer of steak cut small, a layer of onion very thinly sliced, pepper and salt, continue in alternate layers until the dish is filled ; half fill the dish with water, cover with a nice short paste and cook in a medium oven. If puff paste is used for pies, it requires a quick oven, as the paste gets cooked before the steak and kidney ; it is always best to partially cook the steak and kidneys somewhat before, then put on the paste and cook quickly ; if slowly, the paste gets soddened and heavy.

215—STEAK AND KIDNEY PUDDING.

2 lbs. steak
1 ox kidney
Pepper and salt

Onions
Mushrooms
Oysters.

MODE.—Get a basin which you think will about hold the meat, line with a paste made of suet (boiled paste for puddings), cut the kidney into rather small pieces, put a layer in the bottom and then put in a layer of steak, cut into pieces about two inches long and one wide, then pepper and salt, a layer of onions and mushrooms, or oysters (whichever you like best), fill your basin with alternate layers, then put in water within an inch of the top; put over a layer of paste, get up the piece overlapping the basin and pinch the two pastes together so as to keep it close. Put over a cloth and tie down (dip the cloth in hot water and sprinkle with flour), put the pudding in a saucepan of boiling water and allow to boil for four hours; keep the saucepan always full.

216—STEAK PATTIES.

1 lb. steak
1 onion

Sauce
Puff paste
Pepper and salt.

MODE.—Mince the steak and onion, put into a small saucepan with a little butter and a tablespoonful of Worcestershire sauce and very little gravy or water; allow it to cook. Line some patty pans with the paste, put in a tablespoonful of the mince, cover with the paste, nip the edges and keep tight, and bake in a very hot oven.

217—BEEF PATTIES—(Another way).

MODE.—Mince the meat as before, cut the paste in squares, put in a tablespoonful of the mince, pinch the paste together cornerways, and fry in clarified dripping.

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218—SEA PIE.

1 lb. gravy beef	1 onion
2 lbs. potatoes	Suet paste
Pepper and salt.	

MODE.—Line a dish with the paste ; cut the meat into small pieces, put in the onion, sliced, pepper and salt ; slice the potatoes and fill the dish with them, cover with another paste, tie down and put in boiling water and boil for two hours ; keep the saucepan full of water all the time.

219—HOT POT PIE.

Remains cold beef or mutton	Onions
Potatoes	Parsley
Pepper and salt.	

MODE.—Slice your meat thinly, also the onions and potatoes ; put a layer of meat, one of potatoes, one of onions, pepper and salt, and chopped parsley, continue thus until the pie-dish is quite full, put in about half a pint of water or stock, a little butter, put in a slow oven and cover with another dish ; allow to cook slowly for one hour and a half.

220—TOAD IN THE HOLE.

Slices of cold beef or mutton	Flour
3 eggs	Pepper and salt.

MODE.—Cut up the meat into small pieces, make a batter of the eggs and flour, and a little milk, pepper and salt to taste ; put the meat into a pie-dish, pour over the batter and bake.

221—BEEF A LA ESPAGNOLE.

Remains of cold beef	Salt
6 tomatoes	A little grated cheese
3 onions	Breadcrumbs
Cayenne	Butter.

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MODE.—Slice the onions, put into a pie-dish with the butter, place in the oven and allow to cook ; in the meantime put your meat through the mincing machine, when the onions are cooked take out half ; put half the mincemeat into the pie-dish, three tomatoes, sliced, and sprinkle some cheese, pepper, salt, cayenne, then again onions, meat, tomatoes, etc., cover with the remaining cheese and breadcrumbs, and bake until it is nicely browned.

222—STEWED BRISKET BEEF AND BEANS
(Sour Bean Stew).

2 lbs. brisket beef	6 cloves
$\frac{1}{2}$ peck French beans	1 tablespoonful brown sugar
1 cupful vinegar	2 onions.

MODE.—Cut the beef into large pieces, put on to boil slowly ; watch, and as the scum and fat rise, skim ; allow it to boil with the onions for four hours, pepper and salt to taste ; cut the beans, not too fine, and put them with the meat about three quarters of an hour before it is required for use. When the beans are sufficiently cooked, put in the vinegar and sugar, thicken with a little flour ; allow all to simmer until required.

223—BUBBLE AND SQUEAK.

Remains cold corned beef	Cabbage
Cold potatoes	Pepper and salt.

MODE.—Cut the corned beef in very thin slices and fry ; put on a dish, and fry the cabbage and potatoes in a little butter, and season to taste ; place the vegetables over the meat and serve very hot.

224—HARICOT OX TAIL.

1 ox tail	3 turnips
1 onion	6 cloves
3 carrots	1 piece of ginger
A little butter.	

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MODE.—Slice your onion and fry in the butter, chop the ox tail into small pieces, put into the saucepan with the onion, cloves, ginger, pepper and salt, and allow it to simmer for about an hour: cut the turnips and carrots into slices, not too thin, put with the ox tail and stew for another hour and a half. Thicken with a little flour, and, if not dark enough, add a few drops caramel.

225—POTATO PIE.

1 lb. of potatoes	1 egg
1 lb. of mincemeat	Salt and pepper to taste
$\frac{1}{2}$ a pt. of gravy	Butter.

MODE.—Mash the potatoes with a little butter, the egg (well beaten), and pepper and salt, line a buttered pie-dish with about three parts of the potatoes; fill in with the mincemeat and gravy, season to taste (a little tomato may be added if liked), then cover with the remainder of the potato and bake for twenty minutes.

226—SAVOURY STEAK.

2 lbs. of steak	3 cloves
1 onion with the skin on	1 pt. of stock
Salt and pepper	The rind of 2 slices lemon
2 carrots	1 turnip

MODE.—Put the steak in a covered jar with all the ingredients, then cover with the stock, place in a hot oven for an hour or an hour and a half, take out the steak and strain the gravy, thicken it a little, and pour over the steak and it is ready for use. The skin of the onion colors whatever it is boiled in, and saves coloring.

227—SAVOURY CALF'S LIVER.

1 calf's liver	2 ozs. of bacon
1 onion	$\frac{1}{2}$ a pt. of stock
Salt and pepper to taste.	

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MODE.—Cut the bacon into very thin slices and put in a small saucepan with the onion which you have previously chopped very fine, allow it to remain on the fire until the onion is cooked, cut the liver into very small pieces and put in with the onion, bacon, and the stock; salt and pepper to taste, allow to simmer for half an hour, thicken the gravy a little, garnish a dish with mashed potatoes, put the liver on the centre and serve at once.

228—COLD MEAT AND RICE PIE.

2 cupfuls of boiled rice	2 onions
Remains of cold beef or	$\frac{1}{2}$ a pt. gravy
mutton	Parsley
Butter, pepper and salt.	

MODE.—Butter a pie-dish, sprinkle over the bottom about one-third of the rice, then put in a layer of cold meat cut into dice shaped pieces, slice one of the onions and put that in with the parsley chopped; then add pepper and salt, and the remainder of the meat, cover these with the stock or gravy, then put on the rice, slice the other onion very thin and lay on the rice, put pieces of butter over this and bake for half an hour.

229—POOR MAN'S PIE.

2 lbs. cold roast beef	1 lb. cold potatoes
4 hard boiled eggs	2 or 3 tablespoonfuls of
2 tablespoonfuls of Wor-	water
cester sauce	$\frac{1}{2}$ oz. of butter
Salt and pepper.	

MODE.—Mince the meat and place in a pie-dish with the salt, pepper, water and sauce; mix all well together; cut the eggs into thin slices and place on top of mince. Mash the potatoes and spread thickly over the top; season with pepper and salt, place pieces of butter on top and bake it for half an hour.

230—STUFFED BOLER OF BEEF.

6 lbs. boler of beef	2 onions
Dripping	6 leaves sage
Breadcrumbs	1 egg
Pepper and salt.	

MODE.—Slice the onions and chop them very finely with the sage, put them into a small saucepan with a little dripping and let them cook for twenty minutes. Mix with a cup and a half of breadcrumbs, season well with pepper and salt, beat up the egg and mix together; stuff the beef with this, place in a baking dish with plenty of dripping, and bake in a fast oven for two hours. This is a good dish for a large family as there is no waste.

231—KIDNEY OMÉLETTE.

2 sheep's kidneys	2 eggs
$\frac{1}{2}$ a teaspoonful chopped parsley	1 dessertspoonful of butter
Salt and pepper.	

MODE.—Beat up the yolks and whites of the eggs separately; mince the kidneys and add to the yolk of the eggs, also the chopped parsley, pepper and salt. Put the butter into a small pan and when it is boiling, stir the whites of the eggs (which has previously been beaten to a stiff froth) to the other ingredients and pour into the pan, loosen the edges of the omélette with a knife and when nicely browned, double over and turn out on to a very hot plate and serve at once.

232—KIDNEY SAUTE AND MUSHROOMS.

6 sheep's kidneys	1 teaspoonful chopped parsley
2 tablespoonfuls butter	1 tin English black mushrooms, or fresh ones if obtainable
Pepper and salt to taste	
1 wineglass of port wine	
A little flour.	

Beef Entrees.

MODE.—Cut the kidneys into dice shaped pieces, sprinkle them with pepper and salt and flour; put the butter into a pan and when nice and hot put in the kidneys, shake the pan well and cook for about five or seven minutes. Cut the mushrooms each into four and put into the pan with the kidneys, add the parsley and wine and allow them to fry gently for about ten minutes, place in a hot entree dish and serve at once.

233—HAMBURG STEAK No. 2.

2 lb. steak	1 tablespoonful chopped parsley
Salt and pepper	A few herbs
1 egg	2 tablespoonfuls of butter
1 teaspoonful of Maconochie's sauce.	

MODE.—Mince the steak very finely and season well with pepper and salt, mix the parsley, herbs, sauce and the egg; make it into nice balls about the size of a duck egg. Put the butter into a pan, when hot, place in the balls and fry a nice brown, then turn them carefully and fry the other side, sprinkle with chopped parsley and serve at once.

234—FILLET STEAK AND MACARONI.

1 lb. fillet steak	Salt and pepper
$\frac{1}{4}$ lb. macaroni	2 tablespoonfuls butter
1 bulb garlic.	

MODE.—Cut the fillet into pieces about three inches square and one and a half thick and grill nicely over a clear fire; put the macaroni on in a small saucepan of boiling water with the garlic and a teaspoonful of salt; when cooked take out the piece of garlic and strain; place the macaroni on to a hot dish, mix about half the butter with it while hot, and sprinkle freely with pepper, place it into the oven until the steak is cooked; then place the pieces of steak neatly around the dish, spread a little butter on each piece and sprinkle with salt and pepper, serve at once very hot.

VEAL.

235—STEWED VEAL.

Remains of cold veal	Pepper and salt
1 onion	Butter
Bunch sweet herbs	Mushroom ketchup

MODE.—Slice the onion and fry in about a tablespoonful of butter; cut the veal into small dice-like pieces, dredge a little flour, pepper and salt, and add to the onions, cover with stock, if you have it, or water, mixed with a little beef extract, put in the bunch of herbs; stew for one hour and a-half to two hours, take out the herbs, add a tablespoonful of ketchup and thicken with a little flour.

236—MINCED VEAL AND POACHED EGGS.

Remains of cold veal	Chopped parsley
1 onion	Pepper and salt
1 tablespoonful of Worcester- shire sauce	Eggs

MODE.—Put the veal with the onion through the mincing machine, chop the parsley very fine, put it all, with the pepper, salt and sauce, into a saucepan, and a cupful of water; allow it to simmer for an hour. Dish up with small triangles of toast and poached eggs on the top.

237—VEAL CUTLETS

2 lbs. loin veal	Breadcrumbs
1 egg	Pepper and salt
Flour	Chopped parsley.

MODE.—Cut the veal away from the bone in pieces of about half an inch thick, flatten with the chopper, sprinkle with pepper and salt, and squeeze a little lemon over them, dredge with flour, dip in the egg (which you must have

Veal.

well beaten), then into the breadcrumbs, into which you mix a teaspoonful of chopped parsley, put into a pan with boiling dripping, and fry for twenty minutes; keep turning the cutlets often to prevent burning. Veal must be very well cooked. Serve on pieces of toast with slices of lemon.

238—FRIED VEAL AND MUSHROOMS.

Remains of cold veal	Pepper and salt
1 tin mushrooms (if cannot get fresh)	Flour
	1 tablespoonful of butter
	$\frac{1}{2}$ pt. of milk.

MODE.—Put on the milk to boil, adding pepper, salt and the butter, thicken with a little flour, then add the mushrooms; cut the veal in nice thin slices and fry in a little butter; dish on a hot dish and pour the mushrooms over it.

If you have fresh mushrooms stew them with the milk, and when the mushrooms are cooked thicken with a little flour.

239—RAGOUT OF VEAL.

Remains of cold veal	6 cloves
1 onion	Pepper and salt
2 carrots	Wineglass of port wine
2 turnips	Flour.

2 teaspoonfuls of paw-paw sauce.

MODE.—Cut up the vegetables in square dice, put them in a saucepan with one pint of water, cloves, pepper and salt, boil for one hour, cut up the veal in pieces of about two inches long and half an inch thick, add to the vegetables, boil for another hour, thicken with a little flour, then add the port wine and sauce. Serve with mashed potatoes.

240—FRICASSEE OF VEAL.

Remains of cold veal	2 onions
$\frac{1}{2}$ pt. of milk	Pepper and salt
	Flour.

Veal.

MODE.--Slice the onions and put on in a saucepan with half a pint of water, pepper and salt; boil until the onions are cooked, then slice the veal into thin slices, put in the saucepan and boil for half an hour, then add the milk and boil again; when boiling thicken with a little flour.

241—VEAL AND HAM PIE.

2 lbs. cold veal	3 hard-boiled eggs
$\frac{1}{2}$ lb. lean ham	Pepper and salt
	Some herbs.

MODE.—Cut the veal and ham into small pieces, put a layer of veal, then an egg cut into eight pieces, a layer of ham, pepper and salt, and so on till the pie-dish is full; half fill the pie-dish with water, cover with a nice puff paste and bake. When the paste is cooked the pie ought to be ready for use. It is sometimes better to put the veal and ham into the oven without the pastry, as it is much nicer to be a little more cooked, but be sure you cover with a plate or a dish.

242—STEWED CALF'S FEET AND RICE.

4 calf's feet	2 pieces ginger
2 onions	Pepper and salt
12 cloves	Large cupful rice

MODE.—Wash the feet thoroughly in boiling water, put into a saucepan with sufficient water to well cover them; peel the onions and stick the cloves in them, put them with the ginger into the saucepan and allow all to boil for three hours; if the bones do not come away from the meat freely, boil a while longer; take out all the bones and the onions, put in the rice, with plenty of pepper and salt, and boil again for three quarters of an hour. Should it appear too dry add a little more water. Dish up and serve very hot.

Veal.

243—STEWED CALF'S FEET (with Lemon Sauce and Force meat Balls).

4 calf's feet	Ginger
2 knuckles of veal	Juice of 8 lemons
3 onions	6 eggs
Parsley	2 cupfuls of breadcrumbs
1 teaspoonful marjoram	2 teaspoonfuls paw-paw sauce.

MODE.—Wash the calf's feet thoroughly in boiling water; put them on to boil with the knuckles of veal and two sliced onions, ginger, sauce, pepper and salt, allow to boil for four hours; take out all the largest of the bones and skim off every particle of fat.

TO MAKE FORCEMEAT BALLS.—Take about half pound of veal, put through the sausage machine, also one large onion; soak three quarters of a pound of breadcrumbs in a little milk; wring out in a clean cloth, add to them the veal, onions, a tablespoonful of chopped parsley, a teaspoonful of marjoram, pepper and salt, three eggs and a tablespoonful of butter. Mix all together, form into small balls, put in with the calf's feet and boil for an hour.

LEMON SAUCE.—Squeeze eight lemons into a basin; put in as much of the liquor from the calf's feet as you have lemon juice, beat up six eggs and add, stirring the one way briskly all the time. Put into a small saucepan and boil; be sure to keep stirring all the time and the one way, otherwise it will curdle; also be sure to add the egg to the lemon, not the lemon to the egg.

Serve the sauce in a sauce boat separate from the stew, as some people may not like the sauce.

244—CALF'S FEET BRAUN.

4 calf's feet	12 whole peppers
2 knuckles of veal	8 cloves
Saltspoonful cayenne	Teaspoonful mixed spice
Tablespoonful of salt	Bunch of herbs.

Veal.

MODE.—Boil the knuckles of veal with the calf's feet in enough water to well cover them all, add the cayenne, salt (more if required) whole pepper, spice, cloves and herbs, allow to boil for six hours; take out all the meat and put it in a presser, screw down very tight; if ice is not obtainable put it where it will get cool and set; turn out of the presser and cut with a very sharp knife. The liquor can be cleared with the whites and shells of two eggs and strained, it makes excellent aspic jelly.

245—CALF'S LIVER AND BACON.

1 calf's liver	Little flour
Pepper and salt	3 tablespoonfuls dripping

MODE.—Wash the liver and cut away all the skin, gristle, etc.; cut the liver into pieces about three inches long, two inches wide and one inch thick, dry in a nice clean cloth, dredge a little flour over it, season with pepper and salt; put the dripping in the pan; when it is hot and bubbling put in the liver and fry a nice dark brown; pour away nearly all the dripping, dredge a little flour in the pan, pepper and salt, and put on the fire; allow to brown, then pour on about half a cupful of boiling water; stir over the fire until it boils; pour through a strainer over the liver; have some nice rashers of fat bacon cooked in the oven or on a grill. Serve with the liver.

246—CALF'S LIVER AND TOMATOES.

1 calf's liver	Butter
1 teaspoonful chopped parsley	1 egg
2 eschalots	Breadcrumbs
Cayenne and salt	4 tomatoes.

MODE.—Cut the liver into pieces about half an inch thick and three inches long; put the butter into a pan; when boiled add the eschalots and parsley (chopped very finely), dip in each piece of liver and slightly cook; take out, dip into the egg and breadcrumbs, then plunge them into boiling fat and fry a nice golden brown. Dish up with tomato sauce.

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TOMATO SAUCE.—Scald the tomatoes and skin; cut into thin slices, put into a saucepan with a little butter, salt and cayenne, cook until the tomatoes are quite tender.

247—CALF'S HEAD WITH PARSLEY SAUCE.

Calf's head	1 cupful melted butter
Salt	1 teaspoonful chopped parsley.

MODE.—To clean a calf's head put it into boiling water for three or four minutes, take out and scrape with a blunt knife, cut out the eyes and cut off the ears, allow the brains to soak in water for an hour, put the head in a saucepan with sufficient water to cover, allow to come to a boil, skim off the scum as it rises, salt to taste, and allow to boil for three hours. Put on the brains and boil for half an hour; take them out and cut them up into very small pieces, and add with the chopped parsley to the melted butter.

Take up the head on a hot dish and pour the sauce over it. Serve very hot.

248—CALF'S SWEETBREAD WITH MUSHROOMS.

2 sweetbreads	Flour
1 tin mushrooms (or 6 large fresh ones)	$\frac{1}{2}$ pt. of milk
	Butter
Cayenne and salt	Chopped parsley.

MODE.—Soak the sweetbreads for an hour in warm water with a teaspoonful of salt; pick off all the skin, cut away any fat or gristle, put on to boil in sufficient water to cover, allow to boil for half an hour, strain the water off.

Put the sweetbreads in with the milk and half a teaspoonful of salt, a little cayenne and the mushrooms, allow to boil slowly for another half an hour, thicken with a little flour, put in about a dessertspoonful of butter and chopped parsley; dish up the sweetbreads whole with the sauce.

249—STEWED SWEETBREADS.

2 sweetbreads	1 onion
Butter	1 glass port wine
Flour	1 lemon

MODE.—Soak the sweetbreads for one hour in warm water and a little salt, melt the butter, cut the onion in very thin slices, put on to cook with the butter; when nicely brown put the two sweetbreads in, not cut, with a pint of water and black pepper, salt and juice of one lemon, and simmer slowly for one hour; thicken with a little flour, add the port wine, and allow to simmer for a quarter of an hour; if not dark enough, put in a few drops of caramel. Put an edge of mashed potatoes around your entree dish and place the sweetbreads in the centre; garnish with slices of lemon.

250—GALANTINE OF VEAL.

About 4 lbs. breast veal	$\frac{1}{2}$ tin mushrooms
1 lb. mincemeat	Black pepper.
2 ozs. ham	Salt
Truffles (if obtainable) or	Herbs

Pâté-de-fois gras

Most people think it is impossible to make this dish and similar ones in North Queensland, but I find no difficulty whatever, and it is especially easy to make it extra good; nearly all the ingredients can be obtained from the leading grocers. If you cannot get truffles get a tin or two of pâté-de-fois gras and mix with the mincemeat.

MODE.—Get the breast of veal, cut away all the outside pieces of skin, the bones and gristle, with a very sharp knife, taking great care not to cut through the meat, beat out the meat as flat as possible, put on a layer of the mincemeat and ham (pâté-de-fois gras if you are going to use it), the mushrooms chopped very fine, sprinkle the dried herbs over, and black pepper and salt; this should be rather highly seasoned; roll the veal very tight, put in a towel and tie up the ends very securely (like a roly-poly pudding); boil for two and a-half hours.

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Place between two dishes, put heavy weights on, and allow to remain until quite cold, then remove the cloth ; place on a dish with parsley and slices of lemon.

The galantine is quite nice without the pâté-de-fois gras or truffles, they only make it richer ; for myself I prefer the mincemeat and ham only.

The stock kept from calves' feet makes excellent glase for galantines, and, if kept in a cool place, will last for days.

251—CALF'S HEAD BRAWN.

1 head	Cloves
Whole pepper	Salt.

MODE.—Wash the head well ; take out the brains, put on to boil with enough water to cover, put in plenty of salt ; put the whole pepper and cloves in a small piece of mosquito net and boil with the head for five hours ; take out the head (remove all the bones), keep the meat as whole as you can, tongue and all, sprinkle it all well with black pepper and salt, put in the presser, screw it down as tight as you can ; allow to remain until quite cold ; turn out and cut with a very sharp knife.

The water the head has been boiled in would make very good soup of any kind ; the brains may be used as cutlets, for an entree.

252—MINCED VEAL AND MACARONI.

¾ lb. cold veal minced	2 eggs
3 or 4 ozs. ham	1 tablespoonful of butter
A teaspoonful of breadcrumbs	Pepper and salt to taste
¼ lb. macaroni	1 tablespoonful of sauce

MODE.—Put the macaroni on to boil in a pint of water with a teaspoonful of salt, allow it to boil for half an hour or until the macaroni is tender ; mince the veal and ham, season with pepper, salt and a tablespoonful of sauce ; beat up the egg and mix with the veal, also the

Veal.

breadcrumbs and butter, form into small balls and boil for twenty minutes with the macaroni. A teaspoonful of extract of meat mixed with the macaroni is a great improvement, or you can fry the balls in boiling dripping and serve with the macaroni.

253—VEAL MOULDS.

$\frac{3}{4}$ lb. cold veal	1 teaspoonful chopped
$\frac{1}{4}$ lb. cooked bacon or ham	parsley
Nutmeg	$\frac{1}{2}$ teaspoonful herbs
1 egg	1 lemon
1 oz flour	Pepper and salt
$\frac{1}{2}$ pt. brown sauce	1 oz butter
	$\frac{1}{2}$ pt. good gravy.

MODE.—Put the butter into a saucepan and when dissolved, stir in the flour till smooth, then pour in the gravy and stir till it boils, stir in the yolk of the egg and take off the fire. Mince the veal and the ham, or bacon, very finely and place in a basin, season with pepper and salt, nutmeg, herbs (dried and powdered), grated lemon rind and parsley; stir into the mixture in the saucepan and mix thoroughly.

Rub some small moulds with dissolved butter or marrow, fill with the veal mixture and stand in a saucepan with sufficient boiling water to come half way up the moulds, place a piece of buttered paper over the top and steam for half an hour. Turn out the mould on to a hot dish, have ready some brown sauce nicely flavored, strain round the veal moulds and garnish with chopped parsley.

254—TONGUE BRAWN.

Shin of beef	4 sheep's tongues
1 large onion	1 tablespoonful Worcester-
Pepper and salt	shire sauce
Ginger	1 eggspoonful of spice
	3 pts. of water.

Veal.

MODE.—Boil the shin for about five hours in water; take all the gristle from it, but no meat; have the tongues boiled nice and tender, skin them and cut them up very small; slice the onion into little squares, place all these with the sauce, spice, ginger (pepper and salt to taste), and a pint of the stock in a saucepan and stew till well cooked and mix with the meat and ginger. Put it in well-damped moulds and place in a cool place until well set.

255—VEAL AND HAM PATTIES.

$\frac{1}{2}$ lb. cold veal	2 tablespoonfuls of butter
$\frac{1}{4}$ lb. lean ham	Nutmeg
1 gill veal gravy	Cayenne and salt
A little grated lemon peel	1 tablespoonful of lemon juice
1 teaspoonful extract of beef	
Puff paste	2 teaspoonfuls paw-paw sauce.

MODE.—Chop up the veal and ham very small, put it in a stewpan with the butter rolled in flour, the gravy, grated lemon peel, extract of beef, lemon juice, pepper, salt, a little nutmeg and paw-paw sauce. Mix all well together and stir over the fire until quite hot, taking care it does not burn. Cover some buttered patty pans with some puff paste, fill with the mixture, then cover neatly with some more puff paste, nip the edges closely and bake in a hot oven for one hour.

256—SWEETBREADS AUX CHAMPIGNON.

1 calf's sweetbread	2 tablespoonfuls of butter
1 tin champignons	Salt and pepper
1 teaspoonful chopped parsley	$\frac{1}{2}$ a wineglass sherry
	$\frac{1}{2}$ an onion
A little flour.	

MODE.—Put the sweetbread into a basin of hot water with a teaspoonful of salt and allow it to remain for half an hour. Slice and chop up the onion very finely, put it

Veal.

into a small frying pan with half the butter; when it is well cooked, cut the sweetbreads into the size you require (about two inches square) and place them in the pan with the onion and the remainder of the butter, fry them for about fifteen minutes. When nearly cooked put in the champignons each rolled in flour, sprinkle freely with pepper and salt, pour over these the sherry and shake the pan well so as to prevent them burning; allow it to simmer for two or three minutes. Turn out into a hot entree dish, sprinkle with the parsley and serve at once.



TRIBE.

257—HOW TO CLEAN TRIBE.

MODE.—Nearly always you can get the tripe from the butchers ready for use ; should it not be partly boiled, you must wash it, cut away all the fat, soak in salt and water for one hour and a-half, dip in boiling water, then you can pick off any discolored parts ; put on to boil with about two quarts of water and two tablespoonfuls of salt ; boil for one hour and a-half, it is then ready to dress in any way you wish.

258—TRIBE CUTLETS.

1 lb. tripe	Breadcrumbs
1 egg	Flour
	Pepper and salt.

MODE.—Cut the tripe into two-inch square pieces, dredge the flour over them, sprinkle with pepper and salt ; dip them into the egg well beaten, then into the bread-crumbs ; fry in boiling fat until a nice brown color. Serve a slice of lemon or a little tomato sauce

259—STEWED TRIBE AND ONIONS.

1 lb. tripe	Milk
3 onions	Flour
	Pepper and salt.

MODE.—Cut the tripe into pieces about two inches square, peel and cut the onions each into four, put on in a saucepan with a pint of water, pepper and salt ; boil for one hour or until the onions are well cooked ; pour off nearly all the water, and add half a pint of milk, thicken with a little flour, allow to come to a boil ; it is then ready for use.

Tripe.

260—FRICASSEE TRIPE.

1 lb. tripe	1 egg
$\frac{1}{2}$ pt. of milk	1 tablespoonful chopped parsley.
Pepper and salt	

MODE.—Cut the tripe in pieces of about two inches square, put on to boil in the milk, add a glass of water; allow to boil for about half an hour; beat up the egg with the pepper and salt and chopped parsley, and add to the tripe; allow it to boil for about five minutes; if not thick enough thicken with a little flour.

261—TRIPLE FRITTERS.

1 lb. tripe	2 tablespoonfuls flour
1 egg	2 eschalots
Pepper and salt.	

MODE.—Beat up the egg and make a batter with the flour, cut the tripe into pieces of about three inches long and two inches wide; chop up the eschalots very fine, sprinkle over the tripe, pepper and salt; dip each piece into the batter; have the pan ready with boiling fat; drop each piece of tripe in and fry a nice golden brown. Serve hot.

262—TRIPLE ESPAGNOLE.

1 lb. tripe	Cayenne
1 large onion	Butter
2 large tomatoes	Salt.

MODE.—Peel and slice the onion very thin, place in a saucepan with a tablespoonful of butter, allow the onion to cook well; slice the tomatoes and add to the onion, also a saltspoonful of cayenne and salt to taste; cut the tripe into long narrow pieces, about two inches long and half an inch wide; put in with the onion and tomatoes and allow to boil slowly for half an hour. Serve with mashed potatoes.

Tripe.

263—SAVOURY TRIPE.

1 lb. tripe
 $\frac{1}{4}$ lb. butter

$\frac{1}{2}$ teacupful white sauce
1 lemon (juice)

Cayenne.

MODE.—Put the butter into a saucepan with a salt-spoonful of cayenne, squeeze in the juice of a lemon, cut the tripe into very small pieces and put also in the saucepan, allow it to cook in the butter for about half an hour; then add the white sauce, stir it all and allow it to come to a boil. Serve on squares of hot toast with a slice of lemon.



CHICKEN AND FOWL RECIPES.

264—FRICASSEE CHICKEN.

1 chicken (or remains cold	Flour
chicken	Pepper and salt
1 pt. milk	1 onion
Butter	1 teaspoonful chopped
	parsley.

MODE.—Cut the chicken into rather small pieces, peel the onion and cut into four, put on in a saucepan with a pint of water, salt and pepper; allow to boil for an hour, pour off nearly all the water (which will do for a little broth), and add the milk, boil for half-an-hour, thicken with a little flour, and add the parsley; it is then ready for use.

265—STEWED CHICKEN AND RICE.

Remains of cold chicken	1 piece ginger
1 onion	$\frac{1}{2}$ cupful rice
	Pepper and salt.

MODE.—Cut up the cold chicken into pieces, slice the onion, put on to stew in about a pint of water, add the ginger, pepper and salt; allow to stew gently for an hour; wash the rice well and add to the chicken, allow it to simmer gently until the rice is well cooked.

266—CURRIED CHICKEN.

Remains of cold chicken	1 tablespoonful chutney
1 onion	2 tablespoonfuls curry
1 apple	powder
$\frac{1}{2}$ lemon	Butter
1 tablespoonful cocoanut	Cayenne and salt.

Chicken and Fowl Recipes.

MODE.—Slice the onion, put on in a saucepan with the butter; when the onion is cooked add the apple cut very small, chutney, the rind of the lemon and juice, cloves, cocoanut and curry powder; allow them to cook slowly for half an hour, if you have milk add about half a pint, if not, water will do, chop up the fowl into small pieces, put it in with the other ingredients and allow to simmer for an hour; stir occasionally to prevent burning. Serve with boiled rice.

267—CHICKEN AND HAM PIE.

1 chicken or remains of cold	Parsley
one	Pepper and salt
4 ozs. ham	2 hard boiled eggs.

MODE.—Cut up the chicken, put it with the ham cut into rather small pieces into a saucepan with a little stock or water, put in a bunch of parsley, and pepper and salt; allow to boil until the chicken is tender; turn out into a pie-dish (take out the parsley), cut up the eggs each into four and lay on the top of the chicken, cover with a nice puff paste crust; bake in a quick oven.

268—CHICKEN CROQUETS.

Remains cold chicken	2 eggs
A few leaves sweet herbs	Breadcrumbs
Pepper and salt.	

MODE.—Put the flesh of the cold chicken through a mincing machine; chop up the herbs very fine, pepper and salt; mix all in a basin with an egg well beaten, and about a handful of fresh breadcrumbs, form into nice little rolls, dip in egg and breadcrumbs, and fry in boiling fat until a nice golden brown. Serve with chip potatoes.

269—CHICKEN CREAM.

1 chicken	1 egg
1 tablespoonful butter	Pepper and salt
1 cupful cream.	

Chicken and Fowl Recipes.

MODE.—Boil the chicken ; when boiled take off all the white flesh, mince it very finely, put it in a mortar and pound up to a cream, add the butter, pepper and salt, one egg well beaten ; beat up the cream till quite stiff and stir it in with the chicken, put it into a mould, steam for half an hour, turn out into an entree dish. Serve at once.

270—PILLAU OF FOWL.

1 fowl	2 onions
$\frac{1}{2}$ lb. rice	Salt
2 ozs. butter	4 ozs. butter in thin rashers
6 cloves	2 hard-boiled eggs
8 whole pepper.	

MODE.—Put the fowl on to boil in sufficient water to cover, with the spices tied up in a small piece of muslin, put the rice in a pan with the butter and allow it to cook ; if too dry add a little milk ; keep stirring it so that it does not burn ; take out the fowl and cut nicely into joints, put back in the water, but take out the muslin with the spices ; add the rice now to the fowl and boil for half an hour ; in the meantime cut the onions into slices, dredge a little flour over them, fry in boiling fat, nice and brown and crisp ; dish up the fowl in a pyramid in the centre of a dish, put the rice round and garnish nicely with the onions and the hard-boiled eggs, each cut into eight pieces. Serve very hot.

271—COUNTRY CAPTAIN.

(Indian dish made with cold fowl).

Remains of cold fowl	10 jordan almonds
3 onions	$\frac{1}{4}$ lb. sultanas
$\frac{1}{4}$ lb. butter	Curry powder
Salt and cayenne.	

MODE.—Slice the onions, dredge a little flour over them and fry in boiling fat until nice and crisp ; cut up the fowl into neat pieces, make a paste with the butter

and two tablespoonfuls of curry powder, smother each piece of fowl with the paste ; put a layer of the fowl in a pie-dish, then a layer of onion, a few rasins and four of the almonds chopped up very fine, then put in the remainder of the fowl, onions, rasins, almonds ; bake in a smart oven for one hour. This is a rich dish and a favourite one. Season with a little cayenne and salt

272—SPATCH COCK.

1 young chicken

Pepper and salt

Butter.

MODE.—Clean and wash the chicken ; open down the back, press out flat with the palm of your hand ; chop off the legs well up to the thigh, double under the wings so that the whole is flat, spread a little butter, pepper and salt ; grill over a very clear fire until cooked ; keep turning it to prevent burning. Serve with chip potatoes.

273—CHICKEN FOR AN INVALID.

1 chicken

$\frac{1}{2}$ onion

1 thin slice bacon

Bunch sweet herbs

MODE.—Cut off the wings, pinions, drumsticks, bacon and part of the back; put on to boil with the onion and herbs for one hour in a pint of water; if you have any stock it will do better than water, strain; put the chicken you have left (cut into very neat pieces) into the gravy and allow to simmer very gently for an hour (allow the gravy to get cold before you put the chicken in or it will be tough); add about a tablespoonful of sherry, and salt to taste. The gravy can be thickened if preferred.

274—CHICKEN FRICADEL.

1 chicken

$\frac{1}{2}$ teaspoonful pepper

2 slices bread

1 teaspoonful fresh mustard

4 eggs

1 dessertspoonful butter

1 teaspoonful salt

1 dessertspoonful Worces-
tershire sauce.

Chicken and Fowl Recipes.

MODE.—Cut away all the flesh from the chicken, and put the bones on in half a pint of water with a little salt, and allow them to simmer for an hour; put the flesh through a mincing machine, soak the bread in milk, squeeze it out and mix with the minced chicken, add also the four eggs well beaten, salt, pepper, mustard and butter; now pour over all the broth from the bones; butter a mould, and bake until the mixture is fairly dry. Turn out and serve.

275—CHICKEN CUTLETS.

Remains of cold chicken	Flour
1 egg	Pepper and salt
Breadcrumbs.	

MODE.—Cut the meat from the bones with a very sharp knife into pieces of about two inches long and one and a-half wide, sprinkle pepper and salt on each piece, dredge a little flour, dip in the egg well beaten, then in the breadcrumbs; fry in boiling fat or oil until a nice golden brown. Serve with chip potatoes.

276—GALANTINE OF CHICKEN.

1 chicken	$\frac{1}{4}$ lb. mincemeat
$\frac{1}{2}$ lb. ham	Black pepper and salt.

MODE.—Bone the chicken without breaking the skin, if possible; put the ham through the mincing machine, mix with other mincemeat, season well with black pepper; spread out the chicken, lay on the mincemeat and roll up in a towel and tie each securely; then boil for one and a-half hours; put between two dishes and press by putting a heavy weight on it; allow to remain until quite cold; remove the cloth and glaze.

277—TO BONE A CHICKEN.

MODE.—Pluck and clean a nice young chicken; chop off the leg bones; cut the skin down the backbone with a very sharp old knife; keep the knife very close to the

bone; loosen the flesh from each leg and draw out the bones, then each wing likewise; cut round the breast bone and draw all the flesh from the bones; put the bones on in a saucepan with about half a pint of water, and a teaspoonful of salt, one leaf of leaf gelatine, and it will make the glaze for the galantine.

278—CHICKEN IN ASPIC.

Remains of cold chicken	6 slices beetroot
1 pt. aspic jelly	2 hard-boiled eggs.

MODE.—Have your shape very cold so that when you pour on the aspic the outside coating will set at once; put slices of beetroot and white of the egg alternately around the shape; cut up the chicken in small even pieces, fill up the centre of the shape, then pour on the aspic; put into ice until set; turn out and serve with a salad.

The aspic should be rather highly flavoured as chicken alone is rather tasteless.

279—CHICKEN MAYONNAISE.

Remains of cold chicken	A little watercress
$\frac{1}{2}$ pt. of mayonnaise dressing	1 hard-boiled egg
	1 crisp lettuce.

MODE.—Tear your lettuce (as cutting with a knife spoils it), put it into an entree dish; cut up the chicken into very small pieces, mix with the lettuce, pour over the mayonnaise; garnish with a hard-boiled egg, and put the watercress round the dish.

280—BRAESIDE PATTIES.

Remains of cold chicken	Butter
A little cold ham	Pepper and salt
A little chopped parsley	4 slices bread.

MODE.—Chop up the chicken and two slices of ham rather small; put a tablespoonful of butter in a frying-pan; toss in the chicken and ham with the parsley, and

saute it with half a wineglass of sherry; cut the bread about two inches thick, and shape like oyster patties, scoop out the middle of the pieces of bread, being careful not to go right through; fry in a panful of boiling fat, a nice golden brown, then fill the centre with the chicken saute. Serve at once very hot.

281—CHICKEN KROMISKIES.

$\frac{1}{2}$ cooked chicken	1 oz. flour
4 ozs. ham	1 oz. butter
4 ozs. tongue	1 gill good stock
1 lemon	Parsley
Fat bacon	Salt and cayenne
Butter	Mushrooms or ketchup.

MODE.—Mince the chicken, ham and tongue very finely; if mushrooms are to be had, mince about four ounces and add to the other ingredients, if not, add a little ketchup. Melt the butter in a small saucepan; stir in the flour till quite smooth, cook a minute or two without browning, dilute with a gill of stock or cream, or half of each; add a little finely-chopped parsley, the grated rind of half a lemon, cayenne and salt to taste; add a few drops of lemon juice; when all these are thoroughly mixed stir in the chicken, etc., and stir over the fire till thoroughly blended, then turn on a dish or plate till cold; have ready some frying batter and thinly-sliced fat bacon.

Shape the chicken mixture into cork-like rolls, roll each in a piece of bacon, dip in the batter and fry in a quantity of boiling fat, strain for a moment on kitchen paper, pile high on a hot dish, garnish with sprigs of fried or fresh parsley. Serve immediately

282—CHICKEN CREAM IN TOMATO ASPIC.

$\frac{1}{2}$ lb. cooked chicken	Tomato aspic
$\frac{1}{2}$ pt. white sauce	$\frac{1}{4}$ oz. gelatine
$\frac{1}{2}$ pt. whipped cream	1 eschalot
Salt and pepper.	

Chicken and Fowl Recipes.

MODE.—Mix the chicken and eschalot very finely, pound them well in a mortar with a tablespoonful of thick white sauce, pepper and salt; when smooth mix in half a pint of well flavoured white stock to which the gelatine has been added; rub through a hair sieve, then beat lightly the cream whipped. Line some dariole tins with aspic jelly, made as follows:—

The pulp of four large ripe tomatoes rubbed through a sieve with a gill of thick mayonnaise, a few drops of carmine or cochineal, a tablespoonful of tarragon vinegar, and half a pint of stiff aspic jelly. Allow the aspic lining to set, then fill with the cream, running a covering of aspic over the top; place in a cold place or on ice till set.

283—CHICKEN A LA REINE.

$\frac{1}{2}$ lb. cold chicken	Bacon rolls
$\frac{1}{4}$ pt. white stock	2 small onions
Cooked potatoes	Bunch of herbs
Blade of mace	Cloves
$1\frac{1}{4}$ ozs. butter	1 egg
Salt and pepper	1 oz. flour

MODE.—Cut the chicken into neat pieces, put the butter in a saucepan and dissolve it without browning; stir in the flour, pour on the white stock and stir briskly till it boils, season with pepper and salt; boil for three minutes, then put in the chicken, the onions stuck with three or four cloves, the mace and herbs, and simmer for one hour; make a ring of nicely mashed potatoes, dish the chicken neatly on it, put the sauce into a clean saucepan, beat in the yolk of the egg before placing over the fire; bring to boiling point, add more seasoning if necessary and pour over the chicken, then fill up the centre with small rolls of grilled or baked bacon.

284—DEVILLED BONES.

Remains of cold shoulder of	Mustard
mutton	Butter
Chicken bones (or bones of any	Cayenne
cold poultry)	

Chicken and Fowl Recipes.

MODE.—Chop the bones to a medium size, score them with a knife, mix about a teaspoonful of dry mustard with an ounce of butter and a little cayenne; spread it in the scores cut in the meat, grill it over a nice clear fire; while very hot put on a little more butter. Serve on a very hot plate with chip potatoes.

285—HASHED FOWL.

Remains of cold fowl	1 piece of ginger
1 onion	Tablespoonful of butter
Tablespoonful mushroom	$\frac{1}{2}$ pt. of water
ketchup	A few leaves of sweet herbs
Pepper and salt to taste	Tablespoonful of flour.

MODE.—Cut away all the flesh from the bones of the fowl, put the bones into a saucepan with the water, herbs, ketchup, pepper and salt, and allow them to simmer for an hour. Slice the onion very finely and put into another saucepan with the butter, allow them to cook slowly until the onion is a nice brown colour; cut the fowl into small dice-shaped pieces and add with the flour to the onion, then strain the liquor from the bones into this, and allow it to stew gently for half an hour. Serve with mashed potatoes.

286—STEWED GIBLETS AND LEMON SAUCE.

3 sets chicken gIBLETS	3 or 4 cloves
1 onion	1 piece of ginger
$\frac{1}{2}$ lb. gravy beef	Pepper and salt
1 cupful of water	1 tablespoonful chopped
Small bunch sweet herbs	parsley
2 eggs	Juice of 2 lemons.

MODE.—Cut up the gravy beef and put in a saucepan with the water, the onion (cut up), cloves, pepper and salt, ginger and herbs; allow them to simmer for an hour; strain, put the liquor back into the saucepan with the gIBLETS and chopped parsley, and allow them to simmer for an hour and a half; beat up the eggs well and add to the

juice of the lemons, pour this into the saucepan with the giblets and stir it until it comes to the boil; it is then ready for the table. Force meat balls are a great improvement to this.

287—FRIED FOWL AND TOMATO SAUCE.

1 chicken	2 eggs
A little flour	Breadcrumbs
Oil	Pepper and salt.

MODE.—Disjoint a nice young chicken, wipe it quite dry with a clean towel, sprinkle it with pepper and salt; roll each piece in flour, then into the egg and breadcrumbs; have a pan nearly full of boiling oil, put each piece of chicken in and fry for fifteen minutes. Serve either hot or cold with tomato sauce made from recipe No. 320.

288—CHICKEN FRITTERS AND TOMATOES.

Remains cold chicken	2 eggs
2 tomatoes	2 tablespoonfuls flour
Salt and pepper	$\frac{1}{2}$ teaspoonful baking powder

MODE.—Cut the flesh from the bones of a cold chicken, mince rather finely; partly cook the tomatoes and pass through a sieve, mix with the chicken; season well with pepper and salt; beat up the eggs well and stir in the flour and baking powder until it is thick enough to stick to the spoon; then mix the chicken and tomatoes with the batter and drop in a tablespoonful into boiling fat and fry a nice golden brown.

INVALID COOKERY.

289—GRUEL.

1 tablespoonful patent groats 1 pt. boiling water or milk
A little cold water Pinch of salt

MODE.—Mix the groats with a little water in a basin to a smooth paste, pour over it the boiling water or milk, stirring all the time; put it into an enamelled saucepan and boil for ten minutes, keep stirring it well; sweeten it to taste and serve. Wine may be served in it if the patient is allowed it; two tablespoonfuls of wine to the pint is sufficient. For colds rum may be served in it, also a piece of butter the size of a walnut.

290—BEEF TEA

1 lb. lean gravy beef 1 qt. water
Saltspoonful salt.

MODE.—Cut the beef into small pieces about the size of dice, put it into a jar with the water (cold), stand the jar in a saucepan of water, put it on the fire and allow it to simmer for three or four hours. Should the invalid be very low, double quantity of meat can be used to the same amount of water. Be careful to remove every particle of fat and to allow the patient to salt to taste, as in some cases if it is too salt the patient may be delicate about the mouth or throat.

291—QUICKLY MADE BEEF TEA.

1 lb. gravy beef 1 pt. of water.

MODE.—Pick out the beef without any fat whatever, pass through a mincing machine, put it in a jar with a pint of cold water, then stand the jar in the saucepan of cold water. and place the saucepan on the fire and allow it to boil for one hour; remove the jar and pour it through a fine strainer.; salt to taste, then it is ready for use.

292—BEEF JELLY.

3 lbs. gravy beef	1 qt. water
Salt to taste	1 oz. gelatine.

MODE.—Cut up the beef into small pieces and put in a jar with the water and a little salt, tie it down securely with brown paper, stand the jar in a moderate oven for four hours, then strain; dissolve the gelatine and add to the liquor; in cold weather there is no necessity to use the gelatine; stand in a cool place. You will often find an invalid will prefer the cold jelly to hot beef tea, and it makes a nice change.

293—CHICKEN BROTH.

1 chicken	1 qt. water
Pepper and salt.	

MODE.—Get a chicken, cut it up into eight or ten pieces, season with salt and pepper to taste; put into a jar with the water, then stand the jar in a saucepan of water, place it on the fire and allow it to simmer for four or five hours; strain, allow it to stand until cool, then remove all fat. If the invalid is strong enough to digest it with a flavouring of herbs, it is much more palatable with them; I would, therefore, recommend it being made hot again with a little onion, mace or celery; it would be necessary to allow another hour for this.

294—GRILLED CHICKEN.

1 chicken (young)	Butter
Salt.	

MODE.—Get a very young chicken, about two or three months' old, pluck and clean it nicely, split it down the back, twist the pinions under the wings and flatten them out, spread a little butter over it and put it on the grill over a very clear fire, watch it closely and keep turning it so that it will not get burnt, but will be well cooked right

through ; it will take fifteen to twenty-five minutes ; put on a nice hot plate, sprinkle a little salt and butter over it and serve at once.

295—CHICKEN JELLY.

1 chicken

1 pt. of water

Salt.

MODE.—Chop up the chicken into small pieces, put it into a jar with the water and a little salt; tie the jar down with brown paper and stand it in a moderate oven for six or seven hours, take it out and strain through a tea towel or felt jelly bag; place in small tins which have been rinsed in cold water and stand in a cool place. This seldom wants gelatine. I have made it in the hottest weather and it has set nicely.

296—TOAST AND WATER

1 slice of toast

1 qt. boiling water

MODE.—Toast a slice of stale bread or a piece of crust to a nice brown on every side, but do not allow it to burn. Put it into a jug and pour the boiling water over it, cover it and allow it to remain until it is cold ; strain it and then it is ready for use.

297—BARLEY WATER.

1 oz. barley

2 qts. water.

MODE.—Wash the barley, then put it into a clean saucepan, and boil for two and a-half hours slowly, strain it and it is ready for use. Lemon juice may be added to this with a little sugar; it makes it more agreeable.

298—BARLEY WATER (Another Way).

2 ozs. clean pearl barley

4½ pts. cold water.

MODE.—Pour half a pint of the water on the barley in a saucepan, and simmer slowly for ten minutes; pour off all the liquor remaining and add the four pints of

water to the softened barley, and boil slowly till the quantity is reduced to one-half; strain into a large jug in which one or two slices of lemon and a little sugar have been placed; when cold and properly stirred a cupful may be taken repeatedly; a quarter of a pound of tamarinds or a little cream of tartar may be substituted for the lemon. It is as well then to strain it again to keep back the seeds, twigs, etc., and according to the ailment for which it is used, a wineglassful taken every one or four hours. In cases of cough or effections of the chest, a cool relaxing draught, acting on the vessels of the throat and chest is produced by adding one drachm of powdered nitre to each pint of barley water.

299—MUTTON BROTH.

1 lb. neck of mutton	1 qt. water
Salt and pepper	1 oz. rice or barley
1 teaspoonful of chopped parsley.	

MODE.—Chop up the mutton into small pieces, put it into a stewpan with a quart of water and a little salt, stand it on the fire and allow it to come to the boil slowly, skimming it all the time as the scum rises. When nicely skimmed cover closely and allow it to simmer for two or three hours; strain and put it back into the saucepan with the rice or barley and boil until they are sufficiently cooked; put in the parsley just before serving. Vegetables may be added to this if wished.

300—DYSPEPSIA.

Dyspepsia is a very common complaint in Australia; people suffering from it should avoid the use of too much bread and potatoes. White bread is lighter and better than brown, and should be at least one day old; thin dry toast or water biscuits will often be better to take; oat-meal is not good in many cases. If using potatoes, it is best they should be well baked in their jackets; vegetables of any kind are inclined to produce flatulence, so that they

should be taken moderately ; peas, French beans, cabbage, cauliflour may be taken if well boiled. Boiled fish of any kind may be taken, or oysters raw ; fowl or game, or a nice tender steak underdone.

Food recommended :—

Baked apples	Milk
Tender rump steak	Lightly boiled eggs
Mutton chops	Stale bread
Lemon jelly	Clear soup in small
Roast potatoes in their	quantities
jackets	Dry toast
Roast chicken	Roast beef underdone
A little whisky and water at luncheon and dinner.	

301—STEAMED FISH WITH SAUCE.

A whiting or a nice fillet of Pepper and salt
barramundi Milk

Butter.

MODE.—Cut the fish into nice fillets, skin it and place it on a buttered plate with another plate over it, over a pan of boiling water and cook it for fifteen minutes ; put the bones of the fish in a saucepan with a little milk and allow it to boil (while the fish is cooking), strain the milk, then put it back into the saucepan ; thicken with a little flour, add a little butter, pepper and salt to taste ; pour it over the fish and serve.

302—SAVOURY SAGO.

1 oz. sago $\frac{1}{2}$ pt. of water

A teaspoonful of N.Q.M.E. Co.'s Extract of Meat.

MODE.—Boil the sago until quite clear, then stir in the teaspoonful of Meat Extract, add a little more if necessary ; this can be served hot or cold.

303—SAVOURY CUSTARD.

1 egg $\frac{1}{2}$ cupful milk
A little salt A teaspoonful N.Q.M.E. Co.'s
Liebeg's Extract of Meat.

MODE.—Beat up the egg, add the salt, milk and Meat Extract; stir until the extract is dissolved, pour into a buttered cup, cover with a buttered paper, stand in a saucepan containing sufficient water to come within an inch of the top of the cup. Put the lid on the pan and simmer for about ten to fifteen minutes; turn the custard out and serve.

304—BEEF TEA WITH EGG.

MODE.—Well beat an egg, then strain it through a clean piece of muslin; pour a cupful of hot beef tea upon the beaten egg, season with pepper and salt and serve.

305—APPLE WATER.

MODE.—Slice, without peeling, a pound of apples, place in a quart of cold water, and then boil till the fruit is soft; strain through muslin and sweeten to taste; to be taken when cold.

306—EGG DRINK (For Dryness of the Throat).

MODE.—Mix to a smooth paste with water, a tablespoonful of the best arrowroot, add two tablespoonfuls of white sugar and the whites of two eggs (which have been whisked with a little water); add boiling water to make up the three pints; drink when cold

307—MINCED BEEF.

MODE.—Mince through a machine about half a pound of beef, with a little bacon and one onion; season with pepper and salt; take sufficient stock (made from bones or any trimming) and a small piece of butter (rolled in flour). put the whole into a stewpan, let it simmer for a few minutes and serve on a dish with sippets of toasted bread.

A chicken may be done in the same way—of course bone it;—make the stock of the bones, season with a little lemon juice. This is a great improvement.

Kidney minced in the same way as beef with sippets of toasted bread and hard-boiled eggs grated on top.

308—SPATCHCOCK.

A young chicken Pepper and salt
 2 oz. butter.

MODE.—A chicken freshly killed, picked and prepared. Split it in halves through the middle of the breast and back; now pepper and salt it and rub all over with butter, then place on a well greased gridiron and broil over a nice bright clear fire. When cooked lay on a round of toasted bread and serve very hot. A pigeon done this way is delicious.

309—OMELET.

MODE.—A couple of eggs (separate the whites from the yolks), the yolks only beat thoroughly for five or eight minutes. sprinkle in a little pepper and salt, also some chopped parsley (very fine) and a piece of butter. Beat all again well; fry like pancakes in a little butter.

310—LIGHT PUDDING.

3-penny sponge cakes The peel and slice of half a
1 egg lemon
Small piece of butter A little sugar
 Milk.

MODE.—Soak the cakes in sufficient milk and mix them with the above ingredients; beat all together; bake in a quick oven.

311—ANOTHER LIGHT PUDDING.

MODE.—Put half a pint of fresh milk into a saucepan to boil, beat one egg (the yolk and white well together), add to this a tablespoonful of flour and a pinch of salt; beat the egg and flour with sufficient cold milk to make a batter, pour all this to the boiled milk; keep stirring until well boiled in the saucepan. Turn out on a dish and serve hot.

SAUCES.

312—WHITE SAUCE.

$\frac{1}{2}$ pt. of milk	Salt and pepper to taste
1 dessertspoonful of flour	A small piece of butter

MODE.—Boil the milk, mix the flour to a smooth paste; when the milk is boiling add the flour, pepper, salt and butter, stirring all the time until it thickens.

When there is much cooking, it is wise to make a saucepan full of white sauce, as it is used in so many different dishes, and is chiefly the body of most sauces.

313—MELTED BUTTER.

$\frac{1}{2}$ lb. of butter	Juice of a lemon
A little cayenne.	

MODE.—Put the butter in a saucepan, place on the stove until it is melted nicely, add the juice of the lemon and cayenne; serve in a sauce tureen.

314—MELTED BUTTER (Another Way).

$\frac{1}{4}$ lb. of butter	$\frac{1}{2}$ pt. of water
1 teaspoonful of flour	Salt and pepper to taste.

MODE.—Rub the flour in the butter until perfectly smooth in a saucepan, put on the fire and pour the water in very slowly until all is nicely blended; allow it to come to the boil; pepper and salt to taste.

315—PARSLEY SAUCE.

$\frac{1}{2}$ pt. of white sauce	1 teaspoonful chopped parsley.
Pepper and salt	

MODE.—Make your white sauce, and when just boiling add the parsley very finely chopped.

Sauces.

316—EGG SAUCE.

$\frac{1}{2}$ pt. white sauce 1 hard-boiled egg.

MODE.—Make the white sauce and chop up the egg rather small; when boiling add the egg.

317—ANCHOVY SAUCE.

$\frac{1}{2}$ pt. white sauce 1 tablespoonful anchovy
A little cayenne sauce.

MODE.—Make the white sauce, when boiling stir in quickly the anchovy, and a little cayenne.

318—CAPER SAUCE.

$\frac{1}{2}$ pt. white sauce 1 eggcupful of capers
1 tablespoonful of the liquor or vinegar.

MODE.—Make the white sauce and add the capers with the liquor and boil.

319—GENEVESE SAUCE.

$\frac{1}{4}$ lb. butter 1 tablespoonful tomato
1 tablespoonful anchovy sauce
 1 lemon (juice)
Cayenne 1 egg.

MODE.—Put the butter with the cayenne (half a saltspoonful) and juice of the lemon into a saucepan; when it boils add the anchovy and tomato sauce; stir very briskly as the butter takes some time to mix smoothly with the other ingredients; beat up an egg and add just before serving.

320—TOMATO SAUCE.

12 large tomatoes 1 desertspoonful of salt
A saltspoonful of cayenne.

MODE.—Put the tomatoes into a saucepan, with the cayenne and salt; boil for two hours; strain through a hair sieve; put back into the saucepan, and when boiling thicken with a little flour.

Sauces.

321—MUSHROOM SAUCE.

12 mushrooms or a tin of black $\frac{1}{2}$ pt. milk
English mushrooms 1 teaspoonful butter
Pepper and salt.

MODE.—Wash the mushrooms well, skin, put into a saucepan with the milk, pepper and salt, allow them to stew for half an hour or until tender; cut the mushrooms into small pieces, thicken with a little flour, and just before serving add the butter.

322—SAUCE ESPAGNOLE.

6 tomatoes 1 egg
2 onions Butter
Cayenne and salt.

MODE.—Slice the onions, put them into a saucepan with a tablespoonful of butter; when the onions are well cooked, slice the tomatoes, and add with the salt and cayenne to the onions; close the saucepan tightly, and allow to boil for half an hour. Just before serving beat the egg and add, but do not let it boil again. To be served with steak, chops, cutlets or fish.

323—SAUCE PIQUANTE.

$\frac{1}{2}$ cupful mustard pickles 1 teaspoonful brown sugar
Small cupful white sauce Little cayenne and juice of
lemon.

MODE.—Chop up the pickles rather small, put in the white sauce, sugar, juice of a lemon and cayenne, allow all to come to a boil; serve with cutlets or fish.

324—SAUCE TARTARE.

1 hard boiled egg 1 lemon (juice)
2 tablespoonfuls vinegar A few pickles chopped
4 tablespoonfuls best salad 1 teaspoonful mustard
oil Black pepper and salt
1 tablespoonful cream.

Sauces.

MODE.—Rub the yolk of the egg the mustard and cream with a wooden spoon in a basin until quite smooth, then add a little of the oil (drop at a time), stirring all the while, then a little of the vinegar (drop at a time), until you have used all the oil and vinegar; it should be quite smooth, and about the thickness of rich cream, great care must be taken that it does not curdle; squeeze in the juice of the lemon, a little pepper and salt, chop up about half a cupful mustard pickles and a fresh tomato (if you have it), put these into a tureen and pour the sauce over them; serve with fried or boiled fish.

325—PAWPAW SAUCE.

1 pawpaw	Black pepper
2 tablespoonfuls Worcester sauce	$\frac{1}{2}$ cupful vinegar $\frac{1}{2}$ cupful water
1 teaspoonful mustard.	

MODE.—Get a good sized pawpaw not quite ripe, cut into small pieces, put in the saucepan with the sauce, water and vinegar, boil for two hours; if the pawpaw is not quite dissolved take it out and pound up until quite smooth, add the mustard and black pepper, stir the pawpaw back into the saucepan, take care there are no lumps, allow to boil again for ten minutes. When cold put into a bottle; serve with cold meat.

326—BECHAMEL SAUCE.

$\frac{1}{2}$ pt. milk	3 or 4 leaves parsley
$\frac{1}{2}$ pt. water or white stock	3 cloves
1 onion	A little flour
Bunch sweet herbs	1 teaspoonful butter.

MODE.—Put the stock into a saucepan with the onion, herbs, cloves, parsley and salt; allow them to simmer until well flavored with the herbs, strain, add the milk to the stock, boil up again, thicken with a little flour, then add the butter, put on one side until required. This answers the purpose of white sauce.

327—BRANDY SAUCE.

$\frac{1}{2}$ pt. water	1 tablespoonful of sugar
1 wineglassful of brandy	Arrowroot
3 or 4 drops caramel.	

MODE.—Boil the water in an enamelled saucepan, mix the arrowroot and stir it until it thickens, then add the sugar (more if required), and brandy, color with a few drops of caramel.

328—SWEET SAUCE.

$\frac{1}{2}$ pt. of milk	Essence of lemon or vanilla
Cornflour	Sugar.

MODE.—Boil the milk, thicken with a little cornflour, flavor with a few drops of essence of lemon or vanilla, put in the sugar, stir until it is dissolved.

329—APPLE SAUCE.

6 apples	1 teaspoonful butter
A little sifted sugar.	

MODE.—Peel and core the apples, cut them into small pieces, put into a saucepan, with about a tablespoonful of sugar (more if necessary), and a very little drop of cold water. Then boil sufficiently to pound to a pulp, and add the butter; serve in a sauce tureen with duck, goose or pork.

330—BREAD SAUCE.

$\frac{1}{2}$ pt. of milk	Salt and cayenne
1 onion	Butter
$\frac{1}{2}$ cupful breadcrumbs	Nutmeg.

MODE.—Boil the onion in the milk until tender, take it out, put in the breadcrumbs with pepper and salt, add the butter and a little nutmeg; serve in a tureen.

331—SHRIMP SAUCE.

$\frac{1}{2}$ pt. shrimps	$\frac{1}{2}$ pt. white sauce.
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MODE.—Pick the shrimps or small prawns (as we don't get shrimps), if too large cut in two, add to the white sauce, boil for a few seconds and serve. Juice of a lemon is an improvement.

332—LOBSTER SAUCE.

$\frac{1}{2}$ a fresh lobster or 1 tin 1 pt. of white sauce.

MODE.—Shell and chop up the lobster if fresh or if tinned, add it to the white sauce, also the juice of a lemon, and a little cayenne ; boil for a few minutes.

333—OYSTER SAUCE.

12 large oysters 1 teaspoonful chopped
 $\frac{1}{2}$ pt. white sauce parsley
A little butter.

MODE.—Put the oysters with their liquor, chopped parsley and a little butter into the white sauce, and allow only just to come to a boil, or the oysters will get tough.

334—MINT SAUCE.

$\frac{1}{2}$ pt. of vinegar 2 tablespoonfuls [chopped
1 tablespoonful sugar mint.

MODE.—Boil the vinegar and sugar together, when cold pour over the mint, and serve in a tureen with lamb.

335—TORTURE SAUCE.

$\frac{1}{2}$ pt. white sauce 2 eggs
Cayenne Juice of 2 lemons.

MODE.—Beat up the eggs and pour into the lemon juice, stirring quickly the one way all the time, pour into the saucepan with the white sauce, add a little cayenne, and allow it to come to a boil, then it is ready for use.

Sauces.

336—LEMON SAUCE.

Juice 6 lemons 6 eggs
 $\frac{1}{2}$ pt. white stock.

MODE.—Squeeze the lemons into a basin, add the juice to the stock, beat up the eggs well, pour into the lemon, stir quickly one way, put into a saucepan and boil, stirring all the time.

337—SAUCE FOR BOILED PUDDINGS.

$\frac{1}{2}$ pt. of milk 3 eggs
2 tablespoonfuls sugar Essence of lemon or vanilla.

MODE.—Boil the milk, when boiling stir in the eggs, which have been well beaten, add the sugar and essence, keep stirring all the time until it boils.

338—ONION SAUCE.

2 onions Flour
 $\frac{1}{2}$ pt. of milk Pepper and salt.

MODE.—Peel the onions, cut each into eight pieces, put on to boil with the milk and a little water; when the onion is cooked, thicken with a little flour, pepper and salt to taste.

339—CELERY SAUCE.

$\frac{1}{2}$ pt. of milk Pepper and salt
 $\frac{1}{2}$ pt. water 1 or 2 sticks celery
 Flour.

MODE.—Chop up the celery rather small, put on in the water with half a teaspoonful salt, allow to boil until tender, strain away part of the water and add the milk, thicken with a little flour.

340—PRINCE SAUCE.

2 ozs. butter Cayenne
1 tablespoonful of anchovy Juice of 1 lemon
 sauce

Sauces.

MODE.—Melt the butter, add the anchovy sauce, a little cayenne, the juice of one lemon, allow all to boil, stirring all the time. Sauce for fish.

341—GRAVY.

Even in these advanced ages of cookery there are few people who make nice gravy. I, for one, may say there is no gravy nicer than that made the old fashioned way. Indeed, I have had a great deal of experience with cooks, English, French, Colonial and Chinese ones, I am sure not more than one or two of them make nice gravy, and when they do, should you have a roast of beef, roast fowl or wild duck, all the gravies will have exactly the same flavour. The only way to remedy this is to use a little of either of the joints for making your gravy.

342—GRAVY FOR ROAST BEEF.

[illegible]

MODE.—Cut up the beef in small pieces, put on to simmer in half a pint of water with a little pepper and salt; when you take up your roast of beef pour off all the dripping, sprinkle a little flour in the baking tin, pepper and salt, put it over the fire for a minute, allow it to brown, then pour in the water from the beef. Allow it to boil for a minute or two, then pour through a strainer into your tureen, if not dark enough add a drop or two of caramel.

343--GRAVY FOR POULTRY.

Bones from fowl or duck Pepper and salt
Flour.

MODE.—When you have cleaned the fowl or duck, put on in a saucepan the head, legs, pinions, and the neck (part of the giblets can be used), in about half a pint of water, when your fowl or duck is nicely cooked, take it out of the baking tin, and pour off nearly all the dripping;

dredge a little flour, pepper and salt into the tin, put it on the fire, when brown pour in the booth, stir, and allow to boil for a minute; pour into a tureen through a strainer.

344—GRAVY FOR WILD DUCK.

The gravy for wild duck and any other game is made the same way; some people like a little port wine added.

345—GRAVY FOR WALLABY.

Gravv for wallaby is made the same way, adding the juice of a lemon.

346—CARMEL, OR BROWNING FOR GRAVIES.

3 tablespoonfuls sugar $\frac{1}{2}$ pt. water.

MODE.—Put the sugar into a small saucepan and stand over a slow fire until nicely browned, but do not allow it to burn; pour on the water, and put into a bottle for use.



SALADS AND DRESSINGS.

347—MAYONNAISE DRESSING. No. 1.

Yolks of 2 eggs	4 tablespoonfuls of oil
White of 1 egg	4 tablespoonfuls tarragon
Teaspoonful raw mustard	vinegar
1 tablespoonful condensed milk, Juice of 1 lemon.	

MODE.—Mix the yolks of the eggs in a basin with a wooden spoon, together with the raw mustard and condensed milk; stir all until perfectly smooth, drop in the oil until it is the thickness of a rich cream, then drop in the vinegar until all is used, stirring the one way all the time, then add the juice of a lemon; beat up the white of the egg to a stiff froth, stir very briskly into the dressing; allow it to stand in a cool place until ready for use. It is always as well to make a few hours before using.

348—FRENCH SALAD DRESSING. No. 2.

3 yolks hard-boiled eggs	2 tablespoonfuls vinegar
3 tablespoonfuls olive oil	Salt and cayenne
Tablespoonful of mustard.	

MODE.—Put the yolks of three hard-boiled eggs into a mortar with the made mustard, rub it perfectly smooth, add the salt and cayenne, then the oil drop by drop; mix with a wooden spoon; last of all add the vinegar. Be very careful that it does not curdle.

349—RUSSIAN SALAD DRESSING. No. 3.

3 tablespoonfuls olive oil	2 tablespoonfuls vinegar
Pepper and salt.	

MODE.—Put the oil into a basin with the pepper and salt, beat up briskly with a fork, add the vinegar drop by drop, beating all the time; shake it over nice fresh lettuce. Serve with game.

350—AUSTRALIAN SALAD DRESSING. No. 4.

4 tablespoonfuls butter	1 teaspoonful mustard
1 tablespoonful flour	White pepper
1 saltspoonful salt	$\frac{1}{2}$ cup of vinegar
3 eggs.	

MODE.—Heat the butter in a saucepan until it is oily, add the flour and stir until smooth, add a little milk and let boil, then add the other ingredients, and stir until it thickens like custard; allow to get cold. This is a splendid dressing for potato salad.

351—AUSTRALIAN SALAD DRESSING

(Another Way).

1 wineglass of best oil	1 tablespoonful dry mustard
4 wineglasses of vinegar	Salt and pepper to taste
1 tablespoonful sugar	Teacupful milk
Yolks of 2 eggs well beaten.	

MODE.—Mix all these ingredients carefully together, then put in a saucepan and heat, stirring all the time; allow to cool, then it is ready for use.

352—POTATO SALAD

1 lb. cold, boiled potatoes	A few capers
Dressing from No. 4 recipe	2 or 3 slices of beetroot
2 hard-boiled eggs.	

MODE.—Slice the potatoes very thinly into a salad bowl or glass dish, pour over sufficient dressing to moisten, then garnish with the hard-boiled eggs (chopped up), the beetroot cut in slices, and a few capers.

353—LETTUCE SALAD.

1 nice large crisp lettuce	Dressing from No. 2 recipe
Garnish with hard-boiled egg.	

MODE.—Break the lettuce into pieces and pour over it the dressing made from No. 2 recipe; garnish with hard-boiled egg, (or with No. 3 dressing for serving with game).

354—HARICOT BEANS SALAD.

1 pt. cold, boiled haricot beans Dressing No. 3 recipe
Garnishing.

If you have any haricot beans left never throw them away as they make an excellent salad.

MODE.—Put them in a glass dish, pour over dressing from No. 3 recipe, garnish with a little lettuce, hard-boiled eggs, etc.

355—BEETROOT.

2 small beetroots Salt
Vinegar and a little oil.

MODE.—Boil the beetroots in salt and water for about two hours, or until quite tender; take out, and when cold skin them; slice them rather thinly, put in a glass dish, pour over a little vinegar and oil; allow to stand an hour before using.

356—CUCUMBER SALAD.

1 nice medium cucumber Oil and vinegar
Salt 1 onion

MODE.—Slice the cucumber, sprinkle freely with salt, put in a soup plate tilted on one side to drain, allow to stand half an hour, pour off all the water, put a little pepper over it; slice a small onion, then pour over the vinegar in which a little oil has been mixed.

357—COLD VEGETABLE SALAD.

Remains of any cold vegetables Dressing from No. 3 recipe

MODE.—Cold cabbage, peas, cauliflour and potatoes; mix altogether, pour over some dressing from No. 3 recipe.

358—CAULIFLOUR SALAD.

1 cauliflour	4 wineglassfuls of vinegar
Dessertspoonful of oil	1 teaspoonful of mustard
1 saltspoonful salt	White pepper
1 tablespoonful sugar.	

MODE.—Boil the cauliflour, place it in a basin or salad bowl, when a little cool pour over it the ingredients (which should be already mixed).



VEGETABLES.

359—ROAST POTATOES.

Potatoes Pepper and salt
 Dripping.

MODE.—Put the potatoes after you have peeled them in a baking tin, with a little dripping ; sprinkle with a little pepper and salt ; put them into a hot oven and roast for half or three-quarters of an hour.

360—BOILED POTATOES.

Potatoes Salt
 Water.

MODE.—Peel and wash as many potatoes as you require ; put them into a saucepan with sufficient cold water to cover them, and a little salt ; put them on the fire and allow them to boil for twenty minutes ; try them with a fork, and if done, strain away all the water ; put a clean towel in the saucepan and cover closely with the lid ; stand beside the fire until required.

361—BAKED POTATOES (in jackets).

MODE.—Wash as many potatoes as you require ; dry them and put them in a moderate oven and bake until soft ; try them by squeezing them ; serve at once very hot.

362—POTATO SNOW.

MODE.—Boil as many potatoes as you require and squeeze them through a patent masher, putting a little butter, salt and pepper in with the potatoes before you press them through. Serve hot.

363—CHIP POTATOES.

MODE.—Peel about four new potatoes, slice them very thinly, dry them in a clean towel, then drop them singly

into boiling dripping; keep them separate with a fork; when a nice golden brown take them out and place in a colander to drain off the fat. If you have a frying basket it is best, as it saves a lot of time and trouble.

364—FRIED POTATOES.

MODE.—Slice some cold boiled potatoes; put them into a pan with a little dripping, sprinkle a little pepper and salt on them, keep shaking the pan so as not to let them burn; when they are nicely browned pour off all the surplus fat and turn into a vegetable dish and serve.

365—POTATO SAUTE.

Cold boiled potatoes	Pepper and salt
Chopped parsley	Dripping.

MODE.—Put the dripping into a pan; chop up the potatoes into small thin pieces; when the dripping is bubbling put in the potatoes; keep turning them over until they are all equally browned; chop up the parsley very fine and mix with the potatoes. Serve at once in a hot dish.

366—POTATO CAKE.

1 lb. potatoes	3 eggs
4 ozs. butter	$\frac{1}{4}$ lb. flour
	Salt.

MODE.—Take freshly-boiled potatoes and mash them; add the butter and eggs (well beaten), then the flour; mix altogether with a fork, roll out into thin cakes and bake in a quick oven. It is best not to handle the potatoes, but always use a fork; a little sugar may be added if required sweet.

367—BAKED ONIONS.

Onions	Pepper and salt
	Dripping

MODE.—Peel and wash as many onions as are required ; place them in a baking tin, sprinkle a little salt, then put some dripping over them ; bake in a moderate oven for one hour and a-half to two hours.

368—BOILED ONIONS.

Onions
Salt

Water
White sauce

MODE.—Peel and wash the onions ; to every pound of onions allow a teaspoonful of salt, put them into a saucepan and cover with cold water ; allow to boil until quite tender, and serve with white sauce.

Some onions take longer to boil than others, according to the size, so it is always wise to try them with a fork before taking them up.

369—STUFFED ONIONS.

1 lb. large onion

Pepper and salt

$\frac{1}{2}$ lb. cold beef (minced)

Butter

MODE.—Peel the onion, and with a sharp knife scoop out the centre without cutting through the bottom of the onion ; mince the beef, season with pepper and salt ; fill up the hole in the onion with the minced beef ; on top of each one put a good-sized piece of butter ; put them in a smart oven and bake for one hour.

The onion you have cut out of the centre need not be wasted as you can use it next day, or for the next meal for onion soup, onion sauce or fried onions.

370—FRIED ONIONS.

4 good sized onions

Pepper and salt

Dripping.

MODE.—Peel and slice the onions, sprinkle them with pepper and salt ; have your pan ready with plenty of boiling dripping ; put the onions into a frying basket,

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place the basket in the pan, keep shaking it and allow them to fry for twenty minutes ; take the basket with the onions out and stand it on a soup plate ; either stand it in the oven or in front of the fire until all the fat has drained out. If you have not a frying basket do not use so much dripping, and pour it off before serving.

371—STEWED ONIONS.

4 onions
 $\frac{1}{2}$ pt. water

1 teaspoonful beef extract
Butter and flour.

MODE.—Peel and cut the onions into about eight pieces each ; put them into a saucepan with the water and a little salt ; allow them to simmer slowly until the onions are cooked, then put in the extract of beef ; thicken with a little flour and butter.

372—TO BOIL CABBAGE.

Cabbage
Boiling water

Salt
Sodæ.

MODE.—Wash the cabbage and take away the outside leaves ; cut it into four pieces, remove the stalks ; have ready a saucepan of boiling water, into which put a teaspoonful of salt and a pinch of carbonate of soda ; put the cabbage in and allow it to boil without the lid for twenty minutes ; strain in a colander ; chop up the cabbage and sprinkle a little pepper over it. Serve very hot.

373—BAKED TOMATOES.

Tomatoes

Pepper and salt
Butter.

MODE.—Wash and dry the tomatoes ; just cut away a small piece of skin on top ; place them in a buttered tin ; sprinkle each with a little pepper and salt, and place a piece of butter on each tomato ; bake in a sharp oven for twenty minutes.

374—BOILED TOMATOES.

Tomatoes

Pepper and salt.

MODE.—Cut the tomatoes in half and place in a saucepan with a little pepper and salt, and boil for twenty minutes, keeping the saucepan tightly closed all the time; shake it occasionally to keep it from burning.

375—STUFFED TOMATOES.

6 large tomatoes

Butter

$\frac{1}{2}$ an onion

Pepper and salt

$\frac{1}{2}$ lb. minced beef.

MODE.—Get nice large tomatoes and scoop out the inside, being careful not to break the skin; mince some cold beef and a piece of onion with it; season with pepper and salt; stuff the tomatoes with this; put a piece of butter on the top of each tomato; place in a baking tin for three-quarters of an hour in a moderate oven.

The tomato that you have taken out of the centre you can use either for sauce, soup, soufflé or savoury.

376—TOMATO SOUFFLE.

4 tomatoes

Butter

Yolk of 1 egg

Cayenne

Whites of 2 eggs

Salt to taste

MODE.—Pour boiling water over the tomatoes so that you can peel them easily; put them into a sieve and rub through as much as you can, then beat this up with the yolk of one egg; cayenne and salt to taste; then beat up the whites to a stiff froth, and mix all well together. If you have soufflé cases fill each and sprinkle over them some breadcrumbs; put a piece of butter on top of each and bake for twenty minutes.

A little minced ham or tongue is very nice mixed with this.

377—TO BOIL GREEN PEAS.

Peas	Boiling water
Salt	Mint
1 tablespoonful of sugar.	

MODE.—Have the water boiling, put in a sprig of mint, a teaspoonful of salt and the sugar; to every pint of peas add a pinch of carbonate of soda; allow them to boil for twenty minutes. Do not cover the saucepan after you have put the peas in.

378—FRENCH BEANS.

French beans	Salt
Boiling water.	

Great care must be taken in cutting and stringing French beans; no matter how young they are, there is sure to be a certain amount of string on them; I find the best way is to cut (with a very sharp knife) off the tops and right down the sides, then you can be sure all the string is off; then cut the beans in as small pieces as you may require.

MODE.—Have the water boiling, and to each pint of water add a teaspoonful of salt and a pinch of carbonate of soda; put in the beans and allow them to boil for twenty minutes. Serve very hot.

379—BAKED PAWPAW.

1 pawpaw	Dripping
Salt and pepper.	

MODE.—The pawpaw can be used as a vegetable as well as a fruit. Get a pawpaw that is just turning ripe, cut it into quarters, then cut each quarter again, but do not peel it; put it into a baking tin, sprinkle well with salt and pepper; put some dripping in the tin; bake in a very hot oven for twenty minutes.

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380—BOILED PAWPAW.

MODE.—Get some green pawpaws, put them into a saucepan of boiling water without either peeling or cutting them at all; put about a tablespoonful of salt in the water and boil them for half an hour or until tender; place them in a dish, cut them in half and put a large piece of butter in each piece, sprinkle with pepper and salt and serve very hot.

381—PAWPAW PIE.

Pawpaw	1 lemon (the juice)
1 apple	Cloves
1 tablespoonful of sugar.	

MODE.—Slice the pawpaw the same as you would an apple, put it into a pie-dish with the sugar, juice of the lemon and an apple (sliced); allow it to cook for half an hour, then cover with a nice puff paste and bake in a smart oven for half an hour.

382—BRINGHALL (OR EGG FRUIT).

The bringhall is one of the most delicious vegetables we have, but is seldom used; it makes a splendid breakfast dish sliced and grilled.

Slice it about half an inch in thickness, place on a grill over a clear fire; when nicely browned lay it on hot pieces of buttered toast and sprinkle with pepper and salt.

383—BAKED BRINGHALL.

Bake a bringhall exactly the same as you do a potato and serve with roast meat of any kind.

384—BRINGHALLS STUFFED.

Bringhalls	Onion
Cold beef	Butter
Salt and pepper.	

Vegetables.

MODE.—Scoop out the centre of a bringhall, mince the beef and a little onion, season well with pepper and salt, stuff the bringhall with it; place a piece of butter on the top of each one and bake for twenty-five minutes or half an hour.

385—RADISHES IN WHITE SAUCE.

1 bunch radishes	$\frac{1}{2}$ pt. white sauce
2 or 3 carrots	Parsley.

MODE.—Scrape the radishes, cut them in rather thick slices, and boil in salted water until tender; strain the water off, and have ready some nicely made and well seasoned white sauce, into which put the radishes; make thoroughly hot again; cut two or three well colored and cooked carrots into nice shapes or round slices; pile the radishes on a hot dish and garnish with the carrots and chopped parsley. To be served as a vegetable entree, or with roast meat.

386—PARSNIP CROQUETS.

1 lb. parsnips	$\frac{1}{4}$ lb. breadcrumbs
1 oz. butter	1 lemon
Pepper	2 eggs
Parsley	Salt

Teaspoonful grated cheese.

MODE.—Boil the parsnips in salted water until soft, then press through a vegetable masher or sieve, or mash with a fork until smooth; mix with the breadcrumbs, butter, cheese, seasoning of pepper, salt, finely chopped parsley, grated lemon rind; add the yolks of the eggs and a little milk if necessary; when thoroughly mixed roll into small balls, dip in flour, then in the beaten whites of the eggs, and roll in breadcrumbs; plunge into a quantity of boiling fat and fry a nice golden brown; drain on a paper for a moment, arrange on a hot dish; garnish with cut lemon and parsley.

387—CURRIED VEGETABLES.

3 carrots	2	tablespoonfuls	curry
1 apple		powder	
5 or 6 potatoes	1	tablespoonful	flour
1 onion	1	oz.	butter
1 turnip	1	pt.	stock
Salt	$\frac{1}{4}$	lb.	boiled rice

MODE.—Clean and peel the vegetables and apples, cut all into large dice ; braize the carrots in the butter for ten minutes in a stewpan ; then add the other vegetables, the apple and a pinch of salt ; brown these and sprinkle in the flour and curry powder and braize for ten minutes longer ; then add the stock and let all simmer until the vegetables are well cooked ; dish the vegetables neatly on a dish ; place the boiled rice round as a border. If tomatoes are in season, one or two added to the curry will be found an improvement.

388—BRAIZED VEGETABLES.

Fresh vegetables	Boiled macaroni
1 oz. butter	1 pt. gravy
Parsley sauce	Pepper and salt.

MODE.—Cut up the vegetables and fry in the butter until brown ; drain well ; place a layer of the macaroni in a buttered pie-dish ; then a layer of vegetables, and so on till the dish is full ; season each layer with pepper and salt, pour in the gravy ; cover the pie-dish with a plate or another dish ; place in a moderate oven and cook for one hour and a-half ; put a little butter on the top and brown quickly ; serve hot with parsley sauce.

389—BAKED CAULIFLOUR.

1 large cauliflour	1 oz. breadcrumbs
1 oz. butter	Milk.

MODE.—Wash the cauliflour carefully and let it soak head downwards in a bowl of water until ready to cook ;

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plunge into a saucepan of boiling water and boil gently for fifteen or twenty minutes; drain well; separate the branches and arrange them in a buttered pie-dish; add sufficient hot milk to prevent the cauliflour from burning; sprinkle over about an ounce of browned and dried bread-crumbs; cover with tiny pieces of butter and bake ten or fifteen minutes; serve in the pie-dish. This is a very nutritious dish for children.

390—CELERY A L'ITALIENNE.

2 heads celery	Milk
Thick brown sauce	3 ozs. grated cheese
1 oz. butter	Breadcrumbs.

MODE.—Well wash and clean the celery and cut in lengths that will fit into a pie-dish, stew in milk or water until quite soft: stain and place a layer in the bottom of a buttered pie-dish; have ready some thick brown sauce, then sprinkle over some grated cheese; continue this until the dish is full, keeping plenty of cheese for the top; lay little pieces of butter over the cheese and a sprinkling of breadcrumbs; bake a nice brown and serve very hot.

391—CELERY FRITTERS.

1 head celery	Butter
1 lemon	Parsley
Boiling dripping	2 eggs
$\frac{1}{2}$ a cupful milk	$\frac{1}{4}$ lb. flour.

MODE.—Wash the celery well and cut in two-inch lengths; make a batter of the yolks of two eggs, half a cupful of milk or water, and a quarter of a pound of flour; let the batter stand for one hour or more before using; the whites of the eggs beaten up to a very stiff froth and added just before using is a great improvement to frying batter. Boil the celery in salted water till soft, drain well, drop into the batter; have ready a quantity of

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boiling dripping, drop the celery in from a spoon; fry a golden brown and drain a moment on paper. Dish neatly, garnished with fried parsley and slices of lemon.

392—PUMPKIN TOPS.

Pumpkin tops	Salt
Carbonate of soda	Pepper
Buttered toast	Butter and poached eggs.

MODE.—Pluck a large quantity of the shoots of a pumpkin vine; wash well and boil in salted water, to which a pinch of soda has been added; when soft strain thoroughly and press in a colander, then return it to the saucepan and add a little piece of butter and seasoning of pepper; have ready some buttered toast cut in squares and place in a vegetable dish. Just before the pumpkin tops are ready to strain, poach some eggs nicely; and when the greens are placed neatly on the buttered toast, arrange the poached eggs on top and serve.

393—FRIED CHOKO.

1 or 2 chokos	Breadcrumbs
1 egg	Frying fat.

MODE.—Peel and boil the chokos in salted water; when just soft enough to cut, take out and cut in slices; dip in egg, and then roll in breadcrumbs and fry in boiling fat; drain on kitchen paper for a minute, pile high on a hot vegetable dish; garnish with fresh or fried parsley and serve.

394—POTATO PUFF.

Cooked potatoes	$\frac{1}{4}$ cupful of milk
2 eggs	Pepper
1 oz. butter	Salt.

MODE.—Mash the potatoes (hot or cold ones may be used), add the milk, butter and the beaten yolks of the eggs, season with pepper and salt; have ready a buttered

pie-dish ; beat the whites of the eggs to a stiff froth ; stir quickly and lightly with the potatoes, heap in a pie-dish ; bake in a quick oven for twenty minutes and serve at once.

395—POTATO AU FROMAGE.

5 or 6 boiled potatoes	1	tablespoonful	chopped
3 ozs. grated cheese			parsley
1 tablespoonful butter		Pepper	
1 tablespoonful milk		Salt	
	1	egg.	

MODE.—Mash the potatoes smoothly ; put the butter, milk, pepper and salt in a saucepan, and when hot stir in the potatoes ; mix thoroughly and again make quite hot ; drop the egg in while stirring. Butter a pie-dish, put in it a thick layer of potatoes, sprinkle these well with cheese and chopped parsley, scatter little pieces of butter over, then another layer of potatoes, and so on until the dish is full, keeping plenty of cheese to cover the top ; then add more butter ; put in a hot oven until it is quite hot, and the cheese melted ; garnish with chopped parsley and serve very hot.

396—POTATO GEMS.

4 cold potatoes	1½	ozs. butter
2 oz. flour	1	tablespoonful milk
Cayenne	1	egg
Salt		Parsley.

MODE.—Rub the potatoes through the sieve ; put the butter in a saucepan ; when dissolved stir in the flour, cook for a minute without browning ; add the milk ; stir (off the fire) till it thickens ; add seasoning (pepper and salt), and then stir in the potatoes and drop in the egg ; blend thoroughly and make very hot. Have ready some boiling fat, drop in rough pieces of the mixture, and when a nice brown take out ; drain on paper for a minute ; pile high on a hot dish, and garnish with parsley.

397—BEETROOT IN SAUCE.

1 or 2 beetroots Buttered toast
 $\frac{1}{2}$ pt. white sauce.

MODE.—Boil the beetroot very carefully to prevent the skin breaking and the coloring escaping; while it is cooking make a nice white sauce (about half a pint will be sufficient). Peel and slice the beetroot, place it in the sauce till it becomes a delicate pink color; turn on to buttered toast in a hot entree dish and serve hot.

398—BAKED TOMATOES,

4 or 5 tomatoes Toast
Pepper Butter
Salt Sugar
Mustard Parsley.

MODE.—Select firm tomatoes, cut them in half; butter a pie-dish and place the tomatoes in carefully (the cut side up); bake from ten to twenty minutes, according to the size of the tomatoes; mix about half a teaspoonful of mixed mustard, with some dissolved butter in a cup; add pepper, salt and a pinch of sugar; place a spoonful of this mixture in each half tomato when they are half-cooked. Have ready some rounds or squares of buttered toast, place half a tomato on each; garnish with chopped parsley and serve very hot.

399—BAKED CUCUMBER.

2 large cucumbers $\frac{1}{2}$ lb. mincemeat
2 slices bacon Salt and black pepper
 1 teaspoonful parsley chopped fine.

MODE.—Cut the cucumbers each into four pieces (do not peel them); scoop out the centre of each, taking precaution that you do not go right through each piece; chop up the bacon and mix with the mincemeat (which is best made with fresh meat), chopped parsley, salt and pepper; then fill each piece of the cucumber with it; put a good

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sized piece of butter on each; place in a moderate oven and bake for three-quarters of an hour. Do not waste the cucumber you have cut out, it will make sauce or sandwiches.

400—GREEN BANANAS AS A VEGETABLE.

6 bananas	$\frac{1}{2}$ a pt of milk
1 tablespoonful of butter	1 teaspoonful of salt
	$\frac{1}{2}$ a teaspoonful of pepper.

MODE.—Peel and cut the bananas in two, place in a saucepan with the milk, salt and pepper and simmer gently for half an hour; then thicken with flour and add the butter; serve up with toast. The bananas can be boiled in water and white sauce poured over them.

401—CURRIED BANANAS.

6 green bananas	$\frac{1}{2}$ a pt. of milk
$\frac{1}{2}$ a cupful of dessicated cocoanut	2 tablespoonfuls of curry powder
A little cayenne and salt	1 teaspoonful of Worcestershire sauce
1 teaspoonful of anchovy sauce	1 egg.

MODE.—Put in a basin the cocoanut, and pour over it the milk, and allow it to stand one hour; then put it into a saucepan with the other ingredients. Peel and slice the bananas and add to the curry; allow it to simmer for ten to fifteen minutes, and just before serving beat up the egg and stir in; serve with boiled rice.

402—SAUER KRAUT.

1 large white cabbage	$\frac{1}{4}$ lb. salt
	Cold water.

MODE.—Cut the cabbage up very finely, as you would for pickled cabbage; put it into a very clean wooden tub; sprinkle the salt over and cover with cold water; put a weight on the cabbage to keep it under the water; tie the tub down with a cloth and allow the contents to ferment.

403—SAUER KRAUT (to serve).

Some people like it cold, just as you take it from the jar ; but as far as my experience goes, most people prefer it made from the following recipe :—

1 lb. brisket	4 cloves
2 pieces of ginger	1 teaspoonful black pepper
$\frac{1}{2}$ pt. vinegar and water.	

MODE.—Cut the beef into pieces an inch square, put it into a saucepan with the other ingredients and allow all to simmer for three hours ; about half an hour before it is required add about half a pound of the sauer kraut, well squeezed out of the pickle. If wanted in a hurry ; put the half pound of sauer kraut into a saucepan with the vinegar, ginger, cloves and pepper ; add some slices of cold corned beef, and boil for half an hour.

Very good sauer kraut may be bought in small kegs and tins.



ROAST AND BOILED JOINTS.

404—HOW TO BOIL BEEF.

Some people think that, to boil beef, they have only to put it in a saucepan and let it boil, but such is not the case. If you want the beef to be nice and tender you must be careful about the boiling. If you put it in cold water it loses the nutritious constituency; for soup, of course, it is put into cold water, but for boiled beef, certainly put it into boiling water.

When a piece of beef is plunged into boiling water the albumen which is near the surface immediately coagulates, forming an envelope which prevents the escape of the internal juice and excludes the water.

Many writers on cooking assert that boiling beef slowly makes it white, but it is not nearly so nice as a piece of beef boiled quickly; the wholesomeness of the food is, however, a matter of greater moment than appearance. When the water is boiling, put in the beef, and watch until it boils again, then remove the scum, as it rises, very carefully, keep the water boiling all the time (twenty minutes is allowed for each pound of beef), and remember that boiled beef, as well as roast, cannot be served too hot. Should the joint not be required until cold, allow it to cool in its liquor.

405—BOILED ROUND BEEF.

Beef and Water.

As a whole round of beef is too large for small families, we here give a recipe for ten or twelve pounds.

MODE.—Put ten or twelve pounds of the silver side in salt and allow it to remain about three or four days, skewer it up and tie round with tape to keep it in its place, put it into a saucepan of boiling water, set it on a good fire, and when

Roast and Boiled Joints.

it begins to boil remove carefully all the scum from the surface, or when it is sent to the table the joint will be a bad color. When it is well skimmed draw the pot to the corner of the fire and allow it to simmer gently until done, which will take about three hours. Remove the tape and skewers, pour over a little of the liquor and garnish with carrots and turnips.

The liquor should be kept for pea soup.

406—ROAST RIBS OF BEEF.

8 lbs. of beef	Dripping
	Salt and pepper.

MODE.—If you wish you can cut out the bones and roll it, others prefer if cooked just as it is. Place the joint in a baking tin, then rub it all over with flour; put it into a nice hot oven, baste it as often as you can (in this colony we do not go in for the roasting before the fire as they do in England), allow it to bake for one and a-half hours. Take it up, and when it is dished up sprinkle a little salt over it (this should not be done until the joint is dished as it draws the gravy from the meat). Pour away the dripping from the tin, put in a little salt, pepper and a little water, allow it to simmer, then strain over the beef.

407—ROAST SIRLOIN OF BEEF.

10 lbs. sirloin	Flour
Salt	Dripping

MODE.—Place the sirloin in the baking tin, rub it well over with flour, put on a little dripping (not so much dripping is required for a sirloin as ribs, as there is more fat about it); put into a nice hot oven, baste as often as you can, allow it to bake for one hour and a-half (beef should not be too well cooked). Pour away the dripping from the baking tin, sprinkle a little salt and pepper in, and about half a cupful of water, allow it to remain in the

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oven until the water simmers. and pour over the beef through a strainer. When the beef is dished up sprinkle a little over it.

408—LARDED FILLETS OF BEEF.

4 lbs. fillets of beef $\frac{1}{4}$ lb. bacon
Pepper, salt and dripping.

MODE.—Get a nice piece of the fillet, cut the bacon (which should be as fat as possible) into strips of four inches long and a quarter of an inch thick, run them through and through the beef with a larding needle, place it in a baking tin, dredge it over with a little flour, put some dripping on and place in a hot oven, baste it as often as you can, bake for one hour, dish it up and sprinkle a little salt over it; pour the fat away from the tin, dredge in a little flour, put it over the fire to brown, then put in pepper and salt to taste, and a half a cupful of boiling water, allow it to simmer and strain over the beef.

409—ROAST BREAST OF VEAL.

5 lbs breast of veal Pepper and salt
1 lemon Flour.

MODE.—Place the veal in a baking tin, dredge it over with flour, put about four tablespoonfuls of dripping with it and put it in a hot oven, allow it to bake for one hour and a half, basting it as often as you can. Dish up, sprinkle a little pepper and salt over it and make the gravy; serve with it slices of lemon.

410—ROAST FILLET OF VEAL.

8 lbs. fillet of veal 1 teaspoonful minced
2 ozs. ham parsley
 $\frac{1}{2}$ lemon Breadcrumbs
Salt and cayenne 2 eggs
A little suet.

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MODE.—Take away the bone and stuff with the following forcemeat:—Mince the ham and suet very finely and add it to the juice of the lemon, parsley, breadcrumbs, salt, cayenne and two eggs, mix altogether well with flour, place in a baking tin with some dripping (if you have some bacon rind put it over the veal), place it in a rather moderate oven, bake slowly at first, then make the oven hot and bake briskly the last half hour, so as to make it nice and brown; serve with gravy, garnish with slices of lemon. Ham or bacon can be served with this.

411—ROAST LOIN OF VEAL.

9 lbs. loin of veal	1 lemon
Forcemeat	Melted butter.

MODE.—Turn the flap of the veal under the kidney fat, place it in a baking tin, flour it well, put a little dripping over it, place it in a moderate oven and baste it as often as you can for one and a-half hours. Make some forcemeat balls from the preceding recipe, not larger than pigeons egg, put these in the baking dish with the veal, then make your oven hotter and bake for another hour. Dish the veal up, sprinkle a little salt over, garnish the dish with forcemeat balls and slices of lemon. Serve melted butter or gravy with it.

412—STUFFED SHOULDER OF MUTTON.

1 shoulder of mutton	Pepper and salt
$\frac{1}{2}$ lb. minced veal	A few sweet herbs
Breadcrumbs	Chopped parsley
	1 egg.

MODE.—Bone the shoulder of mutton and stuff with the mincemeat, breadcrumbs, etc., tie round securely, put it into a baking tin with some dripping and bake for one hour; this is the best way of using a shoulder of mutton as there is very little waste.

The bone can be chopped up and put in a saucepan with half a pint of water and a little salt and used for the gravy.

413—BOILED SHOULDER OF MUTTON AND OYSTER SAUCE.

Shoulder of mutton	6 doz. oysters
1 onion	Breadcrumbs.

MODE.—Take out the bone of a shoulder of mutton; sprinkle the meat with salt; make a stuffing of breadcrumbs and oysters, a little chopped parsley, and pepper and salt; stuff the shoulder where you have taken out the bone, tie it up, put it in a stew-pan with the onion, which has been previously chopped up, and some parsley; put sufficient water to cover it and allow it to boil slowly for an hour and a-half. Take up the mutton and drain it, put it on a hot dish and cover with oyster sauce. The liquor that the mutton was boiled in would make good soup with a little Liebig and vegetables.

414—ROAST LEG PORK.

MODE.—A leg of pork weighing seven pounds will take two hours. The skin should be scored across in narrow stripes, either before it is put in the oven or half an hour after.

A stuffing of sage and onions chopped may be put in at the knuckle.

415—TO BOIL A HAM.

1 pineapple ham	Grated cinnamon
	Breadcrumbs.

MODE.—Soak the ham for two hours in cold water, then place in the boiler with sufficient cold water to cover it; the water to be brought to a boil and then removed off the fire so that the ham only simmers. Of course the length of time to be gaged by the weight of the ham.

Afterwards the ham may be dressed in any way desired, either with breadcrumbs or grated cinnamon and placed in the oven and lightly browned.

It spoils a ham to cut it when hot, it should always be left until thoroughly cold.

I mention pineapple hams as I find they are the best to be had in Australia.

GAME.

416—ROAST WILD DUCK.

MODE.—Pluck the duck nicely (do not on any account scald it or you will spoil the flavour), singe and wash it, and dry with a clean towel. Rub it over with a little flour, cover with a buttered paper and bake in a moderate oven. This may be stuffed with ordinary stuffing if preferred. It is rather an improvement to squeeze a lemon over it before baking it. Serve either with salad or slices of lemon and port wine sauce.

417—ROAST WILD GOOSE (Larded.)

1 wild goose	2 ozs. fat bacon
Cayenne	Lemon.

MODE.—Wash the goose well, have the larding needle threaded with very fine strips of bacon fat about three inches long and a quarter of an inch thick, run the needle through the breast, it will draw the fat through with it, keep on until you have used all the bacon fat. Rub the goose over with flour then squeeze a lemon over it and sprinkle a little cayenne, lay on it a buttered paper and bake in a quick oven. This may be stuffed the same as a tame goose if preferred. Serve salad with this also. (See Russian salad).

418—ROAST WILD TURKEY (Liver stuffing).

1 wild turkey	1 onion
2 ozs. bacon	Cayenne and salt.

MODE.—Wash and truss the turkey, flour it over (and lard if you wish, the same as a goose), pepper and salt. To make the stuffing, chop up the liver with the bacon (which is best fat), half a cupful of breadcrumbs, yolk of one egg, pepper and salt and a little lemon juice. When the turkey is stuffed, bake in a fast oven. Serve with bread sauce.

419—ROAST TEAL.

MODE.—Teal is a small duck, cook it the same way, only without stuffing; it is a great improvement to put pieces of the rind of bacon over them while baking, as the bacon fat penetrates the flesh and moistens it as well as gives it a nice flavor. Cut down the back in two, and serve on toast with slices of lemon.

420—ROAST PIGMY GOOSE (Oyster stuffing).

MODE.—The pigmy goose is a very small bird, but without doubt one of the sweetest of the Australian birds, and rather rare. Wash inside and out, prepare for stuffing. Sprinkle with pepper and salt, and rub a little flour over them. Stuffing—Allow about six oysters to each bird, soak the bread in a little milk, squeeze it out on to a plate, put in a teaspoonful of chopped parsley, the yolk of one egg and a teaspoonful of butter, divide it equally for as many birds as you have, and to each part add six oysters, pepper and salt. When the birds are stuffed, lay them on a baking dish and cover with buttered paper, bake in a quick oven. Serve on toast.

421—ROAST WALLABY.

Most people, even Australians, are prejudiced against the wallaby, after all they are one of Australia's natural food, and feed just the same as a hare, in fact I have often served it for hare and no one has been any the wiser.

MODE.—Get a nice young wallaby; and skin it as soon as possible after it is shot, wash it in a little vinegar and water, then stuff it with a nice highly seasoned stuffing, pepper and salt it, and bake in a quick oven. Make a gravy of the water you have boiled some of the bones in and a little port wine.

Game.

422—SALME OF WILD DUCK.

Remains of cold duck	1 onion
6 cloves	Butter
1 lemon	Wineglass of claret
	Flour.

MODE.—Slice and cut the onion very fine, put it in the saucepan with a little butter, allow it to cook until a nice brown, then add the duck (cut into small pieces), and a quarter of a lemon cut in slices, add the cloves, claret and juice of half a lemon, cover with brown gravy if you have it, if not, brown a little flour and add the water to that, and pour over the duck, with a little cayenne, allow it to simmer for an hour. Serve with slices of lemon.

423—SALME OF WILD GOOSE.

The same as wild duck, with the addition of a little chopped ham.

424—ROAST WILD DUCK.

1 wild duck	Juice of $\frac{1}{4}$ a lemon
Butter	Salt and flour
	Cayenne.

MODE.—Wash and dress the duck, squeeze a lemon over it, then sprinkle with a little salt and cayenne, rub it over with flour, butter a paper and cover it, bake in a fast oven. Russian salad is nice served with wild duck.

425—RAGOUT OF TURKEY (Wild).

Remains of cold wild turkey	Bunch of sweet herbs
1 onion	2 carrots
2 turnips	Pepper and salt to taste
	Glass of port wine.

MODE.—Cut up the carrots, turnips and onion, put on in about half a pint of cold water, with the pepper and salt and the port wine; allow to boil for half an hour, put in the turkey cut into convenient slices, with the herbs

(tied together), and allow to simmer for an hour and a half. Thicken with a little browned flour and add a tablespoonful of tomato sauce.

426—JUGGED WALLABY.

1 small wallaby	Butter
2 onions	Bunch of sweet herbs
Black pepper	Cloves
1 tablespoonful red currant jelly	2 glasses of port wine 1 lemon.

MODE.—Cut the wallaby into nice sized pieces, flour and fry them in a little butter until nice and brown, put them in a jar with the herbs (tied together), the onions sliced, and the cloves (about a dozen), half a teaspoonful black pepper and a teaspoonful of salt, cover with water, slice half the lemon and add the juice of the other half, put the jar in a saucepan of water, keep it closed very tightly and allow it to cook for four hours; be sure you keep the saucepan full of boiling water. Melt the jelly, add to the port wine, and about half an hour before serving put it in the jar, thicken with a little browned flour. Serve with red currant jelly.

427—JUGGED HARE.

Hare may be jugged the same as wallaby, only most people prefer a hare a little high, then it is better to add more port wine; instead of two glasses add have a pint, and a wineglassful of mushroom ketchup. Serve with red currant jelly.

428—ROAST HARE.

1 hare	$\frac{1}{2}$ lb. breadcrumbs
$\frac{1}{2}$ lb. mincemeat	1 teaspoonful of chopped parsley
$\frac{1}{2}$ a lemon	Salt and pepper.
Butter	

MODE.—Wash and trim the hare nicely, then make a nice stuffing of the forcemeat and breadcrumbs, chop up the liver and add, also squeeze the juice of the lemon and mix in the chopped parsley, season well with salt and pepper. Stuff the hare, place it in a baking dish, rub it over with a little flour, pepper and salt, and plenty of dripping; bake for an hour to an hour and a half, keep basting as often as possible.

429—RABBIT PIE.

1 rabbit	$\frac{1}{2}$ an onion stuck with
$\frac{1}{2}$ a lemon	cloves
Hard boiled eggs	A little ham.

MODE.—Cut the rabbit into convenient sized pieces, put on in a saucepan with the onion and half the lemon cut into slices, pepper and salt, and a pint of water or stock, allow it to boil for an hour; put it into the pie-dish with three or four slices of ham, the hard boiled eggs, each cut in four on top (leave out the onion); cover with a nice short paste and bake for twenty minutes.

430—ROAST RABBIT.

Same as the hare, only cover with a buttered paper and bake for about forty minutes. Serve with red currant jelly.

431—STEWED RABBIT.

1 rabbit	1 onion
Bunch sweet herbs	Salt and pepper
Juice of half a lemon	Wineglass of claret
Slices of bacon	1 tablespoonful ketchup.

MODE.—Cut up the rabbit, put it into a saucepan with the onion thinly sliced, and the herbs (tied together) in a pint of water, salt, half a teaspoonful black pepper, and the juice of half a lemon; allow it to stew for an hour, take out the herbs. Cut about two ounces of

Game.

bacon (lean), put it in the saucepan with the claret, allow it to stew for an hour; thicken with browned flour, if not dark enough add a few drops caramel, and the ketchup.

432—ROAST PIGEONS AND OYSTER STUFFING.

4 pigeons	Butter
Pepper and salt	A cupful of breadcrumbs
3 doz. oysters.	

MODE.—Wash and truss the pigeons, rub them over with a little flour; moisten the breadcrumbs with the liquor of the oysters and a tablespoonful of butter, pepper and salt, add the oysters, divide the stuffing into four and stuff each bird, allowing six or eight oysters to each bird; cover with buttered paper and bake. Make a little frill of white paper and put on each leg of the pigeons. Serve very hot.

433—JUGGED PIGEONS.

4 pigeons	1 oz. of suet
$\frac{1}{2}$ cupful of breadcrumbs	$\frac{1}{4}$ lemon
2 hard boiled eggs	A tablespoonful chopped
Pepper and salt and a little	parsley
nutmeg	Butter
1 egg	6 peppercorns.

MODE.—Pluck and wash the pigeons (try and get young ones), then make a stuffing of the livers chopped very finely, mix them with the breadcrumbs, lemon, chopped parsley and suet, rub the yolks of two hard boiled eggs through a sieve, season with black pepper, salt and a little grated nutmeg, moisten it all with an egg and a tablespoonful of butter; fill the crops of the pigeons with the mixture and tie them securely. Brown the birds in a frying pan with a little hot fat, sprinkle with pepper and salt, put them into an earthenware pot with a small bunch of parsley, a sprig of thyme, half a dozen pepper corns, a few cloves, a glass of claret, and a pint of stock or water, a little celery if you have it; cover the jar with a lid, put

it into a saucepan of boiling water, which must be kept full and boiling until the pigeons are done. Allow them to remain for two hours in the boiling water, take out the pigeons, strain the gravy, put it into a saucepan for about five minutes and thicken with browned flour; pour the gravy over the pigeons and serve with slices of lemon.

434—PIGEON PIE.

4 pigeons	1 lb. gravy beef
Pepper and salt	4 hard boiled eggs

Puff paste.

MODE.—Cut each pigeon into four, place them in a saucepan with the gravy beef (cut into rather small pieces), pepper and salt, allow them to stew for about half an hour, take out the pigeons and strain the gravy. Put the pigeons in a pie-dish with two or three slices of ham, pepper and salt. Cut up the eggs, pour over the gravy, cover with a nice puff paste and bake for twenty minutes.

435—BRAIZED PIGEONS.

4 pigeons	Breadcrumbs
Pepper and salt	Butter.

MODE.—Get very young birds, cut them in half, spread each with butter, then sprinkle over a little pepper and salt, cover each piece with breadcrumbs, a little chopped parsley, and on top of each put a piece of butter and bake in a slow oven until the birds are cooked, which should take about half an hour.

436—SAUTE OF PIGEON.

4 pigeons	Tablespoonful of flour
Salt and black pepper	Mushrooms
Glass of port wine	Lemon.

MODE.—Skin the birds and cut each into four pieces, fry them in boiling fat a nice brown, place them in a dish and keep warm. Brown some flour and mix with a little gravy or stock, when nicely thick chop up the mushrooms,

and add with pepper and salt to taste, add the wine and juice of a lemon also and pour over the pigeons, allow them to remain in the oven for about a quarter of an hour. Serve with mashed potatoes.

437—ROAST SCRUB TURKEY.

1 turkey	Piece of bacon fat
Little flour	Dripping.

MODE.—Pluck and clean the turkey nicely, rub it over with a little flour, put it in a baking tin with the dripping, place pieces of bacon fat over the breast, keep basting it well all the time and bake for an hour. Serve with bread sauce.

438—THE SCRUB TURKEY.

The scrub turkey is a very small bird, not much larger than a wild duck, with a breast like a pheasant and flesh as white, in fact, I have often served it as pheasant and people have not known the difference. It is a most delicious bird, one of Australia's best.

439—ROAST WONGA PIGEON.

6 pigeons	Juice of 3 lemons
Saltspoonful of cayenne	$\frac{1}{2}$ a pound of butter
Teaspoonful of salt	2 cupfuls of breadcrumbs
1 tablespoonful of chopped parsley.	

MODE.—Pluck and clean the pigeon nicely, rub it over well with flour, pepper and salt them well, make a stuffing with half the butter, all of the breadcrumbs, chopped parsley and pepper and salt, divide it into six and equally stuff each bird. Then squeeze the lemons into a basin and beat up the butter with the juice until it is like a cream. Place the pigeons in a baking tin and cover each one well with the lemon and butter, place in a smart oven and bake for half or three-quarters of an hour, baste them as often as you can. Serve at once with watercress (if obtainable).

440—RAGOUT OF WILD DUCK.

Remains of cold wild duck	1 onion stuck with cloves
1 or two carrots	1 saltspoonful allspice
1 piece of ginger	1 glass of port wine
1 pint of water	Rind of a quarter of lemon
Juice of half a lemon	1 teaspoonful salt
$\frac{1}{2}$ a teaspoonful black pepper	1 tablespoonful flour
1 small bunch of sweet herbs.	

MODE.—Cut away neatly the legs, wings and breast, then chop up the bones and place in a saucepan with the carrots sliced and the rind of a lemon chopped up very small and the other ingredients, but the port wine, and boil slowly until the onion is quite tender, then remove the onion and herbs, and thicken with the flour (browned), place in the duck, but do not allow to boil or it will get hard. Keep very hot. Just before serving stir in the wine. Dish with mashed potatoes and garnish with lemon.

441—PIGEONS A LA NEAPOLITANA.

6 pigeons	3 doz oysters
Black pepper	Salt
Chopped parsley	2 tablespoonfuls butter
2 lb. breadcrumbs	1 egg

MODE.—Pluck and clean the pigeons, wash them in vinegar and water; clean and wash the giblets; put the liver and heart through a mincing machine, then mix them in a basin with the breadcrumbs, the parsley (very finely chopped), a saltspoonful of black pepper and salt; mix all these together with the egg and half the butter, then divide equally into six pieces, and add to each part six oysters; stuff each bird as full as possible with the forcemeat, and put them into a baking dish, dust each well with flour, place over them a buttered paper, and bake half an hour.

SAVOURIES.

442—MARROW ON TOAST.

3 marrow bones	Buttered toast
Cayenne	Lemon
A little flour	2 saltspoonfuls of salt.

MODE.—Make some paste with flour and water, roll out and cut into three pieces, and cover the ends of the marrow bones so that the water cannot get in; put the marrow bones into a saucepan with sufficient boiling water to cover them, and two tablespoonfuls of salt, and boil for an hour. These can be sent to the table as they are by taking off the paste and pinning a serviette around; stand them on a slice of hot toast, or you can take the marrow out and spread on six pieces of buttered toast. Squeeze a lemon over and sprinkle a little cayenne; must be served very hot.

443—VEGETABLE MARROW AU GRATIN.

1 small vegetable marrow	1 cupful grated cheese
$\frac{1}{2}$ cupful white sauce	Cayenne and salt.

MODE.—Peel the vegetable marrow and cut into small pieces about two inches square and about half an inch thick; put it on to boil with a tablespoonful of salt; when tender take it out, put a layer of it in a buttered pie-dish with half of the white sauce and half the cheese; then add cayenne and salt to taste; put in the remainder of the vegetable marrow; cover with the rest of the white sauce and cheese; put a layer of breadcrumbs over it and pieces of butter; bake for fifteen minutes or until it is a nice brown.

444—VEGETABLE MARROW ESPAGNOLE.

1 small vegetable marrow	1 lb. of mincemeat
2 large tomatoes	1 onion
Butter	Pepper and salt.

Savouries.

MODE.—Slice the onion very thin, put it in a saucepan with a tablespoonful of butter, pepper and salt to taste; when well cooked slice the tomatoes and add them to the onion; cover the saucepan and allow them to boil for half an hour; then peel the vegetable marrow, cut a small piece from the top and scoop out the inside; mix the mincemeat with the tomatoes and onion, season well, then stuff the vegetable marrow with it; put on the piece you cut off and bake for an hour

445—DEVILLED ALMONDS.

$\frac{1}{2}$ lb. almonds (Jordan)	Clarified dripping
Salt	Cayenne.

MODE.—Pour boiling water over the almonds to blanch them; when they are blanched wipe them perfectly dry and drop them singly into boiling dripping or butter; allow them to boil for half an hour or until they are nice and crisp, then strain and lay on a sheet of blotting paper; sprinkle fine salt over them with a little cayenne; put them in a close tin and they will keep crisp.

446—ROSETTI.

2 cupfuls cold boiled rice	$\frac{1}{2}$ lb. minced tongue or ham
2 hard-boiled eggs	1 onion
Pepper and salt	$\frac{1}{2}$ cupful milk
Tablespoonful of butter.	

MODE.—Chop the onion very fine, put in a frying pan with the butter; when cooked mix the rice, ham or tongue chopped very finely, also the eggs; put into the frying pan with the onion and milk; salt and pepper to taste; fry for a quarter of an hour. This is a nice breakfast dish.

447—SAVOURY RICE PUDDING.

1 teacupful of rice	2 large onions
2 eggs	$\frac{1}{4}$ lb. butter
A cupful of grated cheese	Chopped parsley
Pepper and salt.	

MODE.—Put the rice into a saucepan with plenty of water and the onions, and a little salt; boil for half an hour; strain, and take out the onions; mix with the rice, the eggs well beaten, butter, chopped parsley, cheese, pepper and salt to taste; mix these well together, put in a buttered basin; tie down with a cloth and boil for two hours. Serve with melted butter, in which you can put some pickles chopped very fine.

448—CHEESE FINGERS

3 ozs. grated cheese	3 ozs. flour
2 ozs. butter	$\frac{1}{2}$ teaspoonful Elliott's
Salt and cayenne to taste	Queensland baking powder

MODE.—Mix the flour and butter well together, then rub in the grated cheese; moisten them with sufficient milk to make it a stiff paste; roll out and cut into fingers of about three inches long and one inch wide; bake on a tin in a brisk oven for five minutes, to a light brown color.

449—CHEESE SANDWICHES.

4 ozs. cheese	1 oz. butter
1 teaspoonful dry mustard	Lemon juice
Slices of cucumber	Slices of bread and butter

Cayenne.

MODE.—Grate the cheese and mix with the butter, mustard, and cayenne to taste, and a few drops of lemon juice. Have ready some thin slices of fresh young cucumber and of thin bread and butter; spread the mixture on the bread and butter, place the slices of cucumber between; press two slices of bread together; cut into neat small shapes and serve on a d'oyley or folded serviette; garnish with fresh sprigs of parsley.

450—CELERY TOAST.

2 or 3 stalks of celery	White sauce
Pepper and salt	Parsley
Milk or water	Buttered toast.

Savouries.

MODE.—Chop the celery in small pieces after washing it thoroughly, drop into boiling milk or water to which salt has been added, and boil till soft. Have ready some buttered toast, cut into neat shapes, and some thick white sauce; stir the cooked celery into the white sauce; make thoroughly hot. and place a spoonful on each piece of toast; garnish with fresh parsley (chopped) and serve hot.

451—MACARONI BATTER.

Cooked macaroni	$\frac{1}{2}$ pt. milk
Pepper and salt	Chopped parsley
2 eggs	$\frac{1}{4}$ lb. flour

Brown sauce.

MODE.—Place the macaroni in a buttered pie-dish; make a batter of the eggs, milk and flour; season with pepper, salt and chopped parsley; pour over the macaroni and bake for an hour. Serve very hot with rich brown sauce or gravy.

452—ROAST OYSTERS.

Oysters in the shell	Salt and pepper (or cayenne)
	Butter.

MODE.—Wash the shells clean and lay the oysters on a gridiron over a bright coal fire; when the shells open they are done; take off the top shell and serve on the under one. Put a small piece of butter, a sprinkle of cayenne and a little salt, if necessary, on each oyster. Serve very hot on a folded serviette.

453—SAVOURY CIGARETTES.

$\frac{1}{4}$ lb. cold beef	$\frac{1}{4}$ lb. ham
$\frac{1}{2}$ teaspoonful powdered herbs	Parsley
$\frac{1}{4}$ lb. light pastry	1 egg
1 lemon	Pepper and salt
2 teaspoonfuls gravy	Eschalot

Breadcrumbs.

Savouries.

MODE.—Mince the meat finely and season with pepper, salt, herbs, finely chopped parsley, grated lemon rind, and a small piece of very finely chopped eschalot; add the gravy and mix thoroughly. Roll the pastry out thinly, cut in pieces about three inches long and two inches wide, spread with the mixture, roll up cigarette fashion, wetting the edges of the pastry to make them adhere. Brush over with beaten egg, roll in fine breadcrumbs, and fry in very hot fat. Arrange in a pyramid on a hot dish; garnish with fried parsley and serve.

454—ANCHOVY CROUTONS.

Anchovies

Olives

Croûtons of bread

Mayonnaise.

MODE.—Spread the croûtons with the mayonnaise, having as many fried as the number of people, have the same number of anchovies and olives; stone the olives without breaking them; take out the centre curl of the anchovies (which must be skinned), and place that in the middle of the olives, and put the anchovy ring that is left on the croûton; place the olives in the middle, standing on end, and serve.

455—CHEESE SAVOURY.

Puff pastry

3 tablespoonfuls cheese

$\frac{1}{2}$ teaspoonful lemon juice

1 dessertspoonful cream

1 egg

Cayenne and salt

Parsley.

MODE.—Line some tiny patty pans with the puff paste; separate the white and yolk of the egg, grate the cheese (if possible let half be parmessan), mix with it the yolk of the egg, lemon juice, cayenne, salt if required, and a dessertspoonful of cream (the latter may be dispensed with if wished); beat the white of the egg to a stiff froth

and mix lightly with the other ingredients, half fill the tartlets and bake in a quick oven till the pastry is done. Garnish with sprigs of finely chopped parsley and serve immediately.

456—SAVOURY SANDWICHES.

4 slices of stale bread	2 ozs. butter
1 egg	Devilled ham
Lemon juice	Breadcrumbs.

MODE.—Cut the slices of bread rather thin, spread each with the devilled ham, and if liked very hot, add a little cayenne; press the two slices together, cut out with a small cutter or with a sharp knife, brush over with the beaten egg, toss in breadcrumbs, and fry a pretty golden brown in very hot fat; drain for a moment and serve decorated with finely chopped parsley and breadcrumbs.

457—SARDINE TABLETS.

Short parsley	1 oz. butter
1 teaspoonful capers	4 hard-boiled eggs
Pepper	6 or 8 sardines
	Salt.

MODE.—Line some very small patty tins with the pastry rolled very thin, fill them with dry rice and bake till of a golden brown; shake out the rice; wipe the oil from the sardines, skin them and pound in a mortar or basin with the hard-boiled yolks, butter, pepper, capers and salt; fill the pastry cases with this mixture, make very hot and serve.

458—TOMATO NESTS.

6 or 8 large tomatoes	2 ozs. cooked macaroni	
2 ozs. finely chopped ham	$\frac{1}{2}$ oz. butter	
1 tablespoonful browned crumbs	1 tablespoonful	white breadcrumbs
1 tablespoonful gravy	Pepper and salt	
	1 teaspoonful of cheese.	

MODE.—Melt the butter in a stewpan and fry in it the ham, a very small piece of finely chopped onion, if liked, and white breadcrumbs; when it is nice and brown pour in the gravy and the scooped-out centre of the tomatoes finely chopped; nearly fill the tomatoes with this mixture after seasoning it with pepper and salt; make a hollow in the centre and fill it with the macaroni cut in small pieces, sprinkle round the edge and over the tomato the browned breadcrumbs and cheese mixed together. Bake in a moderate oven ten or fifteen minutes till the tomatoes are cooked.

459—CUCUMBER ASPIC.

1 pt. aspic	1 tin pâté-de-fois gras
1 young cucumber.	

MODE.—Rinse small dariole moulds out in cold water, run in a little melted aspic (half the moulds might be red aspic and the other half yellow), place two or three pieces of the pâté in the mould; cut the cucumber in thin slices and place a slice in the mould, then run in some aspic, and continue arranging layers of the pâté and cucumber, setting each in the melted aspic until the moulds are full; the aspic, though melted, must not be warm. Put in a cold place until set, and they are then ready to serve.

460—CHEESE WAFERS.

$\frac{1}{4}$ lb. puff pastry	1 egg
Lemon juice	2 ozs. grated cheese
2 ozs. butter	Salt and parsley.

MODE.—Roll out the pastry very thinly, cut in half; put the cheese, butter and a little cayenne and salt into a small saucepan; drop in the yolk of the egg, make thoroughly hot; add lemon juice to taste; spread this mixture when cool on one half of the pastry, cover with the other half; cut in rounds or squares with a sharp knife or cutter; brush over with the beaten white of the

Savouries.

egg ; place on a greased baking sheet and bake a nice brown for eight or ten minutes ; arrange after on a d'oyley. Dust with cayenne, garnish with tiny sprigs of parsley and serve very hot.

461—AMERICAN MACARONI CHEESE.

6 tomatoes	1 onion
Dessertspoonful of dripping	$\frac{1}{4}$ lb. macaroni
3 tablespoonfuls	grated Salt and cayenne to taste
cheese	

MODE.—Fry the tomatoes, with the onion sliced, in the dripping, until the onion is tender ; in the meantime boil the macaroni in water with a little salt ; when cooked put in a pie-dish with the onion, tomatoes and cheese, half a teaspoonful of salt, a little cayenne. Mix all well together, then cover with breadcrumbs and bake for fifteen minutes.

462—ANCHOVY CREAM.

12 anchovies	$\frac{1}{2}$ pt. cream
Lemon juice	Cayenne.

MODE.—Bone the anchovies and pound them up in a mortar ; mix the cream, juice of a lemon, and a little cayenne with them ; spread thickly on slices of hot buttered toast.

463—ANCHOVY CANAPES.

6 anchovies	2 hard-boiled eggs
Cayenne	6 small squares toast
	Parsley.

MODE.—Bone the anchovies, cut them in two, lengthways ; chop up the eggs, moisten with the oil of the anchovy, and add a little cayenne ; pile up the egg on each piece of toast, then cross the anchovy on the top ; put a little leaf of parsley on them ; keep them in the oven until required (to keep hot), but do not let them get dry.

464—ANCHOVY TOAST AND POACHED EGGS.

2 ozs. butter	A tablespoonful anchovy
Cayenne	paste
Toast and eggs.	

MODE.—Mix the paste with the butter and spread on the toast very hot, sprinkle a little cayenne; poach the eggs, as many as required; cut the toast into round pieces, then place an egg on each piece; serve at once.

465—ANCHOVIES AND OLIVES.

1 doz. Spanish olives	6 anchovies
Lemon	Cayenne.

MODE.—Bone and pound up the anchovies, put in a little lemon juice and a pinch of cayenne; take the stone out of the olives and fill up with the anchovy; serve three on a small piece of toast to each person.

466—ANCHOVIES ON TOAST.

6 anchovies	Juice of half a lemon
Cayenne	Toast

MODE.—Bone the anchovies, lay on the strips of hot buttered toast; squeeze a lemon and a little cayenne; serve hot.

467—ANCHOVY SANDWICHES.

Anchovy paste	Cayenne
Thin bread and butter.	

MODE.—Mix the paste with a little butter and half a saltspoonful of cayenne, spread on very thin bread; put another piece of bread over, cut away the crust, then cut across; when you have sufficient, place on a plate on which you have folded a serviette or d'oyley.

468—ANGELS ON HORSEBACK.

1 doz. large oysters	1 doz. squares fat bacon
Juice of lemon	Cayenne.

Savouries.

MODE.—Squeeze the lemon over the oysters and sprinkle with cayenne ; put each oyster in a piece of bacon and roll ; pack them tightly in a pie-dish and bake nice and crisp ; serve three on each piece of toast, about three inches long and one and a-half wide.

469—ASPARAGUS ON TOAST.

1 bunch or tin asparagus Butter
 Cayenne.

MODE.—If fresh, boil in water with a little salt until tender, then dish up on toast with melted butter and a little cayenne, if tinned just open the tin and stand on the stove to heat and serve with oiled butter.

470—ASPARAGUS MAYONNAISE.

1 tin asparagus A cupful rich mayonnaise.

MODE.—Put the tin of asparagus in ice for two or three hours. Serve with mayonnaise dressing, from recipe No. 347.

471—BUTTERED EGGS.

6 eggs 2 ozs. butter
Parsley Pepper and salt.

MODE.—Get six dariole tins or small cups. butter them, then sprinkle chopped parsley all round, break an egg into each cup, put in a little pepper and salt and a small piece of butter, and steam for five or six minutes, turn out on small pieces of buttered toast.

472—BUTTERED OYSTERS.

2 doz oysters 2 eggs
4 ozs. butter Juice of a lemon
 Cayenne.

MODE.—Beat up the eggs well, then mix with the oysters and their liquor, squeeze half a lemon and add a little cayenne ; butter some dariole tins, put about four or

Savouries.

five oysters in each with the egg; steam for five or six minutes, and turn out on buttered toast.

473—COD'S ROE CREAM.

1 tin cod's roes (soft) $\frac{1}{2}$ cupful rich cream (or
Juice of a lemon good white sauce)
Cayenne and an egg.

MODE.—Put the cod's roe in a basin; remove all skin and sinews, mix with the cream or white sauce, juice of a lemon and cayenne; when it is well mixed, beat up the egg and add; put into a saucepan and stir over the fire until hot. Serve on hot buttered toast.

474—CAVIARE SANDWICHES.

Russian caviare (small pot) 1 onion
Tablespoonful of oil Cayenne.

MODE.—Mix the caviare in a basin with the lemon juice, oil and cayenne, until it looks like a cream; cut the bread and butter very thin, and spread the caviare on rather thickly; place another piece of bread on and press it together and serve.

475—CAVIARE ON TOAST.

1 small pot Russian caviare Lemon, cayenne and toast.

MODE.—Mix the caviare with the juice of the lemon and a little cayenne until it has a creamy look, then spread on hot toast and serve at once.

476—CAVIARE AU BEURRE.

Caviare 1 oz. butter
Lemon and cayenne.

MODE.—Mix the caviare with the lemon and cayenne, as in recipe 475; put into a small saucepan with the butter; when well mixed serve on hot toast with a slice of lemon.

477—CHEESE CANAPES.

2 or 3 slices of bread	Little mustard
Cayenne	Cheese.

MODE.—Cut each slice of bread into four, butter them ; on each spread a little mustard ; lay on a tablespoonful of grated cheese ; bake in a brisk oven. Serve at once.

478—CHEESE SOUFFLE.

Yolks of 4 eggs	Tablespoonful of flour
4 ozs. grated cheese	$\frac{1}{2}$ pt. milk.

MODE.—Put the yolks of the eggs in a basin with a little cayenne, salt, flour and cheese, work altogether with a spoon until quite smooth ; beat up the whites of the eggs to a stiff froth and add, with the milk, to the other ingredients ; pour it into a buttered pie-dish (deep one) and bake. Serve immediately.

479—CREAM CHEESE SAVOURY.

$\frac{1}{2}$ lb. butter	6	tablespoonfuls	grated
$\frac{1}{2}$ tin unsweetened condensed		cheese	
milk or cream		Breadcrumbs	
	6	eggs.	

MODE.—Beat up the eggs and butter to a cream, mix with it the milk, cheese, cayenne, and juice of half a lemon ; put in sufficient breadcrumbs to make it stiff enough to roll into balls ; drop them into boiling fat and fry a nice golden brown. Gentlemen like these better than fritters or light puddings.

480—CHEESE STRAWS.

2 ozs. butter	2 ozs. breadcrumbs
2 ozs. flour	2 ozs. cheese
	Cayenne and salt.

MODE.—Mix the grated cheese, breadcrumbs, flour and butter together, and a little cayenne and salt ; moisten

if required with a little milk; roll out and cut into thin strips; bake in a moderate oven; pile across each other high on small plates and serve.

481—DEVILLED PRAWNS.

1 pt. prawns	Saltspoonful of cayenne
2 tablespoonfuls Worcester-	2 eggs
shire sauce	$\frac{1}{4}$ lb. butter
2 tablespoonfuls anchovy	4 tablespoonfuls curry
sauce	powder

MODE.—Put the heads and pickings of the prawns in half a pint of water and boil for half an hour; mix in a basin the butter, eggs, sauce, cayenne and curry powder, put into a saucepan and stir until it boils; then add the water in which the heads and pickings of the prawns were boiled, thicken with a little flour; add the prawns and boil for another ten minutes; serve with boiled rice; milk may be used instead of water.

482—DEVILLED BISCUITS.

6 large thin Captain biscuits	Butter
	Cayenne.

MODE.—Butter the biscuits rather thickly, sprinkle with cayenne; put in a very hot oven for three minutes and serve at once.

483—EGGS AU GRATIN.

9 hard-boiled eggs	3 ozs. grated cheese
Cayenne	Breadcrumbs and butter
$\frac{1}{2}$ pt. white sauce	A little mustard.

MODE.—Cut the eggs in half, lay on a flat dish, cover with the white sauce, cheese, a little dry mustard and cayenne, then cover with a thin layer of breadcrumbs; put on little pieces of butter and bake until a nice brown.

484—SAVOURY EGGS.

6 hard-boiled eggs	6 sardines
Butter	Cayenne and salt
$\frac{1}{2}$ cupful white sauce.	

MODE.—Cut the eggs in half, take the yokes out and put them into a mortar with the sardines (which must be boned and skinned), a little cayenne, salt, and a spoonful of butter; cut the end of each piece of the white of the egg so as to make it stand up; fill the cup with the mixture and stand them on toast; then put them in the oven while you make the sauce. Of course you will have more of the mixture left than will fill the whites; mix that with the white sauce and allow it to come to a boil, stirring all the time. You must have that quite smooth, then pour it over the eggs and serve very hot.

485—BAKED EGGS.

6 eggs	2 ozs. fat bacon
Cayenne	2 tablespoonfuls of milk.

MODE.—Chop up the bacon very small, sprinkle with a little cayenne; put into a small pie-dish with the milk; place in the oven and allow it to cook for fifteen minutes; then break the eggs carefully into the dish on the top of the bacon; put back in the oven and bake until the eggs are cooked; in a hot oven they take about ten minutes.

486—EGGS ESPAGNOLE.

6 eggs	2 onions
3 tomatoes	Tablespoonful of butter
Cayenne and salt	2 ozs. grated cheese.

MODE.—Slice and chop the onions very fine, put them with half the butter on to cook; when they are done, put about half into a small pie-dish; then slice half of the tomatoes, put them in, then a layer of cheese; break the eggs very carefully, then put on the rest of the onion, salt and cayenne, tomatoes, and the remainder of the cheese;

sprinkle over with the breadcrumbs ; put on the remainder of the butter and bake for half an hour.

487—CURRIED EGGS.

6 hard-boiled eggs 1 tablespoonful desiccated
 $\frac{1}{2}$ pt. milk cocoanut
1 tablespoonful curry powder Salt and pepper.

MODE.—Boil the cocoanut and milk together for half an hour ; mix the curry powder to a paste with a little milk and pour in ; then cut the eggs in eight pieces, and with the pepper and salt put into the curry. Serve with boiled rice.

488—EGGS A LA FRANCAISES.

6 hard-boiled eggs 2 ozs. butter
Juice of a lemon $\frac{1}{2}$ cupful white sauce
Cayenne.

MODE.—Put the butter into a saucepan with the cayenne and juice of a lemon ; cut up the eggs into eight pieces, put them with the white sauce into the saucepan ; allow to come to the boil. Serve on hot toast.

489—TURTLE FINS ON TOAST.

1 tin Skinner's turtle fins 1 lemon
A tablespoonful butter Cayenne.

MODE.—Empty the tin of fins into a small saucepan with the butter, lemon juice and cayenne ; allow to come to a boil. Serve on toast with a slice of lemon.

490—HERRING CREAM.

1 red herring $\frac{1}{2}$ pt. thick cream or good
Cayenne white sauce
Juice of a lemon.

MODE.—Soak the herring in boiling water for five minutes, skin and pick out the roe, put it into a mortar with the flesh (being careful all the bones are out), pound

it up until quite smooth; then mix in the lemon juice, cayenne and the cream; put in a saucepan and boil. Serve on hot toast.

491—LIVER SAVOURY.

3 chickens' livers	1 lemon
Cayenne	9 pieces of bacon (about 1½ inches square).

MODE.—Cut each liver into three, squeeze the lemon over, and sprinkle with cayenne; roll each piece in bacon; place close together in a pie-dish and bake. Serve three on each piece of toast.

492—LIVER SAVOURY (Another Way)

3 livers (chicken, turkey or goose livers)	Tablespoonful butter
1 half tin mushrooms	Salt
Cayenne	A teaspoonful chopped par- sley.

MODE.—Chop up the liver very fine with the mushrooms; put them into a saucepan with the butter, cayenne and salt; boil until the liver is cooked; then add the parsley (chopped). Serve on hot toast with slices of lemon.

493—MACARONI CHEESE.

¼ lb. macaroni	½ cupful white sauce
3 ozs. grated cheese	Tablespoonful of made mus- tard.
Cayenne and salt	

Breadcrumbs and butter.

MODE.—Boil the macaroni until tender in water with a teaspoonful of salt; put it into a pie-dish with half the cheese and the white sauce, in which you have mixed the mustard, and a saltspoonful of cayenne and salt; mix it altogether well; then put over the remainder of the cheese and breadcrumbs, with pieces of butter spread over them. Bake until a nice brown.

494—MACARONI ESPAGNOLE.

$\frac{1}{4}$ lb. macaroni	1 large onion
3 tomatoes	Saltspoonful cayenne
Teaspoonful salt	Butter.

MODE.—Put the macaroni on to boil, slice the onion, place in a pie-dish with two tablespoonfuls of butter, put in the oven, when cooked slice the tomatoes and add with the macaroni (if boiled enough), cayenne and salt, cover with breadcrumbs and bake for half an hour.

495—MACARONI A L'INDIENNE.

$\frac{1}{4}$ lb. macaroni (boiled)	2 teaspoonfuls of curry powder
Saltspoonful cayenne	
1 onion and 1 apple	$\frac{1}{2}$ teaspoonful salt
Tablespoonful of butter.	

MODE.—Slice the onion very thin, put in the saucepan with the butter, salt, cayenne and curry powder, add the apple, when well cooked mix them with the macaroni which has been previously boiled. Serve hot.

496—CAULIFLOWER AU GRATIN.

1 cauliflower	5 ozs. cheese
Tablespoonful made mustard	$\frac{1}{2}$ cupful of white sauce
Breadcrumbs	Butter.

MODE.—Boil the cauliflower until tender, put in an entree dish as flat as possible; mix half the cheese in the white sauce, mustard, cayenne, pour over the cauliflower and allow it to soak in, then put on the rest of the cheese and cover with breadcrumbs, put on small pieces of butter and bake until a nice brown. Serve very hot.

497—PRAWNS MANTALINI.

$\frac{1}{2}$ lb. prawns	1 tomato
$\frac{1}{2}$ tin mushrooms	3 ozs. butter
Cayenne	Juice of a lemon.

MODE.—Put the prawns, tomato and mushrooms through the mincing machine, then put into a saucepan with the butter, cayenne and lemon juice. Allow this to come to a boil, and serve on hot toast with a slice of lemon.

498—PRAWNS A LA FRANCAISES.

$\frac{1}{2}$ pt. picked prawns	4 ozs. butter
$\frac{1}{2}$ cupful white sauce	Cayenne
Juice of a lemon.	

MODE.—Put the butter, lemon juice and cayenne into a saucepan, then put in the prawns, allow them to cook until the butter is pink, then add the white sauce. Serve on toast with a slice of lemon.

499—RUSSIAN CREAM.

1 tin cod's roes (soft)	$\frac{1}{2}$ pt. cream or good white
Juice of a lemon	sauce
1 egg	Cayenne.

MODE.—Put the cod's roes into a mortar with the cream or white sauce, beat up until perfectly smooth then add the egg, cayenne, and juice of a lemon, put into a saucepan and allow to come to a boil. Serve on small pieces of toast.

500—SARDINE SANDWICHES.

1 tin sardines	1 lemon
Butter	Cayenne.

MODE.—Empty the tin of sardines out, take away all the bones and skin. then pound them up in a mortar with one tablespoonful of butter, half a saltspoonful of cayenne and the juice of the lemon. Cut some very thin bread and butter, spread the mixture fairly thick and cover with another piece of bread and butter. Cut away all the crust and lay neatly on a d'oyley.

501—DEVILLED SARDINES.

5 large sardines	Mustard
Butter	Cayenne

MODE.—Skin the sardines, make a mixture of a teaspoonful of mustard, a tablespoonful butter, half a salt-spoonful cayenne, spread over the sardines, put in a very hot oven for five minutes. Serve on hot toast.

502—DEVILLED OYSTERS.

A bottle of oysters (fresh)	4 tablespoonfuls curry
2 tablespoonfuls Worcester-	powder
shire sauce	2 eggs
1 tablespoonful anchovy sauce	Saltspoonful cayenne
$\frac{1}{2}$ lb. butter	$\frac{1}{2}$ teacup milk.

MODE.—Mix in a basin the butter, eggs, sauce, cayenne and curry powder; put it in a saucepan and stir until it boils, then pour in the milk; when it is boiling, thicken with a little flour. Ten minutes before serving add the oysters. Of course smaller quantities can be done. Serve with boiled rice.

503—WELCH RAREBIT.

4 tablespoonfuls grated cheese	A wineglass of ale
2 tablespoonfuls butter	Cayenne and salt
$\frac{1}{2}$ a tablespoonful mustard.	

MODE.—Put the ale in a saucepan with the butter, then put in the cheese (a moist cheese is the best) add the cayenne, salt and mustard, and stir until it boils. Serve at once on hot buttered toast.

504—CRAB A LA FRANCAISES.

Flesh of one crab	3 ozs. butter
Juice of a lemon	Cayenne
A little cream or white sauce.	

MODE.—Pick the flesh from the crab, put the butter in the saucepan, with the juice of a lemon and cayenne. When boiling put in the flesh from the crab, and then the cream or white sauce. Allow it to boil, and serve on hot toast with a slice of a lemon.

505—WELCH RAREBIT AND POACHED EGGS.

Make the rarebit as above (recipe No. 503), on each piece of toast pour over some of the rarebit, then poach an egg, lay on top and serve at once.

506—CUCUMBER SANDWICHES.

Thin bread and butter	Cucumber
Cayenne	Potted ham.

MODE.—Cut your bread as thin as a slice of cucumber, mix the butter and a little potted ham together, sprinkle with cayenne, spread this mixture on the bread, and between each piece of bread place a slice of cucumber.

These sandwiches must be cut very thin and delicate.

507—CELERY AU GRATIN.

1 bunch celery	1 oz. grated cheese
1 oz. breadcrumbs	$\frac{1}{2}$ pt. white sauce
2 tablespoonfuls butter	Salt and pepper.

MODE.—Cut the celery into pieces about two inches long, and put into a saucepan to boil until tender; drain it and place it in a flat dish, sprinkle it well with pepper and salt, then roll each piece into the white sauce (which ought to be rather thick), then into the breadcrumbs. Butter a pie-dish and place in very neatly, so that they do not touch and sprinkle the cheese over and any breadcrumbs that remain spread pieces of butter on, and bake it until a nice brown. Serve on toast.

508—CAULIFLOWER AND OYSTER SAUCE.

1 cauliflower	2 doz oysters
1 tablespoonful of butter	$\frac{1}{2}$ a pt. of milk
2 tablespoonfuls of flour	Salt and pepper.

MODE.—Cut away the outside leaves from the cauliflower, wash it carefully, and place it into a large saucepan of boiling water (into which you must put one tablespoonful of salt), the flower down. Boil it until quite tender, take it up and put it in a colander over the saucepan to strain while you make the sauce:—Half a pint of milk, half pint of the water that the cauliflower was boiled in and a little of the liquor from the oysters. Mix the flour to a smooth paste with a little of the oyster liquor, and stir with the milk, etc.; add the butter and pepper and salt to taste.

509—DEVILS ON CHARIOTS.

6 sheeps kidneys	12 slices of bacon
Cayenne	Teaspoonful chopped
Salt	parsley
6 slices of toast.	

MODE.—Cut each kidney in halves lengthways and roll each half in a slice of nice fat bacon, sprinkle freely with cayenne pepper; place them in a small pie-dish, pack tightly together, scatter the parsley over and bake for twenty minutes in a fast oven. Place two pieces on each slice of toast and serve at once

510—EGGS AND BEETROOT.

3 eggs	2 slices of beetroot
A little cold chicken or meat	Pepper and salt
Lettuce.	

MODE.—Boil the eggs for ten minutes, shell them and cut them in half, take out the yolks, cut off the tips so that they can stand well. Chop up the beetroot, sprinkle with pepper and salt, and fill two of the cups with it, then fill two with the yolks of the eggs cut into small dice and the remaining two with the chicken cut into small pieces. Lay the lettuce on a dish and place the egg cups around it.

511—ASPARAGUS A LA VINAGRETTE.

1 tin asparagus	$\frac{1}{2}$ a cupful of vinegar
1 tablespoonful oil	$\frac{1}{2}$ a teaspoonful cayenne

MODE.—Place the asparagus in ice until it is nice and cold, put it in an entree dish. Mix the vinegar, oil and cayenne well together and pour over the asparagus just before sending it to the table.

512—ANCHOVY EGGS.

6 eggs	Dessertspoonful anchovy
Pepper and salt	sauce
A little butter.	

MODE.—Boil the eggs hard, then shell them and cut them lengthways. Take the yolks out and put them in a basin with the anchovy sauce, butter, pepper and salt to taste. When well mixed fill the white of eggs with it and serve same up on toast.

513—ANCHOVY PASTE.

4 anchovies	Finely minced parsley
4 ozs. butter	Cayenne to taste.

MODE.—Pound the anchovies, washed and boned to a smooth paste, with the butter and a little parsley very finely chopped, cayenne to taste; put it into a small jar, and stand on ice until perfectly firm, then turn out and serve with hot dry toast.

514—POTATO NEST (A nice breakfast dish).

3 or 4 slices of ham	4 eggs
$\frac{1}{2}$ lb. cold potatoes	Butter
Cayenne.	

MODE.—Mash the potatoes and line a well buttered small pie-dish with them; then cut the ham into slices about two inches square; put these into the pie-dish on top of the potatoes and sprinkle with a little cayenne;

bake for about a quarter of an hour; take it from the oven and break the eggs into it, being careful not to break the yolks; then return to the oven and bake until the eggs are well cooked.

515—CHEESE DARLINGS.

2 ozs. cheese

2 ozs. butter

3 ozs. cornflour

1 egg

Cayenne and salt.

MODE.—Grate the cheese and mix well with the cornflour, then rub in the butter, moisten with the egg (well beaten), add cayenne and salt; roll out very carefully and cut with a very small round shape; lift with a knife and place on to a buttered tin; bake in a moderate oven for ten minutes.



PASTRY, PIES AND PUDDINGS.

516—PUFF PASTE MADE WITH BUTTER.

1 lb. butter 1 lb. flour
 $\frac{1}{2}$ pt. of water.

MODE.—Mix the flour to a light paste with the water, so that it can be rolled out without much pressure ; roll it out and spread a third of the butter on, then dredge a little flour, fold in three, roll out again, then repeat, until you have rolled and folded it three times in three ; then roll it out flat, spread a little butter and flour, fold in half and roll it ; it is then ready for use. You must be particular about the folding it three times in three, then the fourth in half. Marrow is equally as good as butter.

517—PUFF PASTE MADE WITH SUET.

1 lb. flour $\frac{3}{4}$ lb. beef suet
 $\frac{1}{4}$ pt. of water.

MODE.—Mix the flour to a light paste with a little water, using a knife ; put the suet through the sausage machine, then work it with the rolling pin, adding a little water occasionally, until it is the same consistency as the paste ; make the suet into a ball, place in the centre of the paste ; roll the paste all round the suet, then roll out, fold in three, and roll three times, the fourth time fold in two, and roll out ; it is then ready for use ; if for sweet pastry, you can add a tablespoonful of sugar to the flour.

518—SHORT CRUST.

1 lb. flour $\frac{3}{4}$ lb. butter
 $\frac{1}{2}$ pt. water Pinch of salt.

MODE.—Put the butter into the flour ; when mixed thoroughly add the water gradually, until it is a stiff

Pastry, Pies and Puddings.

paste ; roll out two or three times ; it is then ready for use ; if for sweet paste, add a teaspoonful of sugar. This can also be made with nice clarified dripping or marrow.

519—SUET CRUST FOR BOILED PUDDINGS.

1 lb. flour
 $\frac{1}{2}$ pt. water

$\frac{1}{2}$ lb. beef suet
Salt.

MODE.—Chop the suet very fine, being careful to take away all the skin and shreds ; rub the suet into the flour ; add a little salt, mix the water with it, until you have a nice smooth paste ; roll out and it is then ready for use.

520—APPLE PUDDING.

Paste made from boiled suet Cloves
crust recipe, No. 519 6 apples
Sugar.

MODE.—Line a buttered basin with the paste ; peel, core, and cut the apples into slices until the basin is full ; add a tablespoonful of sugar (or a little more), about half a dozen cloves ; cover with crust ; pinch the edges together ; flour a cloth and tie securely over the top ; put it into boiling water and boil for an hour and a half, a little more will not matter as boiled puddings improve with being thoroughly well boiled.

521—GRANADILLA PIE.

6 granadillas 2 lemons
 $\frac{1}{2}$ cupful of sugar Puff paste.

MODE.—Cut up the granadillas and put them into a pie-dish ; squeeze two lemons, add the juice, the sugar and a few cloves to the granadillas ; do not add any water, as they are sufficiently moist without it. Cover with puff paste and bake.

522—APRICOT PIE.

$\frac{1}{2}$ lb. Mildura apricots	Essence of lemon
Sugar	Puff paste.

MODE.—Get the Mildura dried apricots, soak them over night, then stew them in about half a pint of water with a cupful of sugar, and a few drops of essence of lemon, for about half an hour; put them in a pie-dish; cover with puff paste and bake for twenty minutes.

523—APRICOT CREAM.

$\frac{1}{2}$ lb. Mildura apricots (or 1 tin)	$\frac{1}{2}$ pt. milk
5 eggs	1 cupful sugar.

MODE.—Having soaked the apricots over night, put them on to stew with half a pint of water and half of the sugar (leaving the remaining half for the custard) for one hour; put them in a pie-dish, and when cold put the cream or boiled custard over them.

TO MAKE THE CREAM OR CUSTARD.

MODE.—Put the milk on to boil; beat up the whole of three eggs and the yolks of two more; mix in the remainder of the sugar, and then pour the boiling milk on to the eggs, stirring the one way all the time until it thickens; when cold pour over the apricots, then beat up the remaining whites to a stiff froth, and ornament the top with it.

524—APRICOT SOUFFLE.

$\frac{1}{2}$ lb. Mildura apricats or 1 tin	1 cupful boiled rice
of preserved ones	Small cupful sugar
4 eggs	Nutmeg.

MODE.—If the tinned apricots are used, they need not be stewed first; but if the dried, it is necessary to soak them over night, and stew them for an hour; mix the apricots, sugar and rice well together in a pie-dish; beat

up the eggs (yolks and whites separately), then beat them together, and pour over the apricots ; grate a little nutmeg over it and bake for twenty minutes.

525—APRICOT PUDDING.

$\frac{1}{4}$ lb. dried apricots	Small cupful sugar
Some suet paste	4 or 5 cloves.

MODE.—Line a small basin with suet crust, fill up with apricots (which must be previously soaked over night if not tinned); put in the sugar and cloves and a little water ; cover with the paste and tie a floured cloth over it securely ; put into a saucepan of boiling water, and boil for one hour and a half or two hours. Turn out and serve at once.

526—BOILED BREAD PUDDING.

$\frac{3}{4}$ lb. of the crumbs of bread	1 cupful currants
5 eggs	1 small cupful sugar
4 ozs. suet	1 pt. milk.

MODE.—Soak the bread in a basin with the milk ; chop the suet very fine, mix it into the bread with the other ingredients ; beat up the eggs well and stir all together ; dip a cloth in boiling water, then dredge a little flour over it and pour the mixture into it ; tie it up securely and drop into a saucepan of boiling water ; boil for three hours. Serve with sweet white sauce.

527—BAKED BREAD AND BUTTER PUDDING.

Bread and butter	4 eggs
Currants	Pint of milk
Lemon peel	Sugar.

MODE.—Cut some slices of bread and butter ; place a layer in the bottom of a pie-dish, sprinkle over a few currants and some lemon peel chopped very fine ; then

another layer of bread and butter, and continue so until the pie-dish is filled ; beat up the eggs and sugar together, mix with the milk and pour over the bread and butter, bake for twenty minutes in a hot oven.

528—CABINET PUDDING.

1 handful stoned raisins	4 eggs
1 piece of lemon peel	Sugar
Bread and butter	1 pt. milk

Nutmeg.

MODE.—Butter a mould well, then cut the lemon peel in slices and lay in the mould evenly around, put in a layer of the raisins, then cut thin slices of bread and butter and lay in the mould also, sprinkle in the remainder of the raisins, repeat until the mould is full ; beat up the eggs, sugar and grated nutmeg together, mix with the milk, then pour it over the bread, allow it to stand for half an hour. then flour a cloth, tie on securely and boil for one hour. Serve with custard sauce.

529—RICH CABINET PUDDING.

1 handful of stoned raisins	4 eggs
$\frac{1}{2}$ cupful currants	1 pt. milk
2 pieces of lemon peel	Sugar and nutmeg

Sponge cake.

MODE.—Butter a mould, cut half the lemon peel in slices, lay it around the mould with half of the raisins, put in a layer of sponge cake, chop up the remainder of the raisins, lemon peel and currants, put in a layer of them, then fill with the sponge cake. Beat up the eggs with the sugar and nutmeg, mix with the milk and pour over the cake ; allow it to stand for half an hour, and then stand in a saucepan which is half full of boiling water and steam for an hour and a half. Serve with sweet white sauce.

530—CHOCOLATE PUDDING.

$\frac{1}{2}$ a cupful chocolate (or $\frac{1}{4}$ lb.)	1 pt. milk
1 cupful breadcrumbs	4 eggs
3 tablespoonfuls sugar	Vanilla.

MODE.—Boil the milk and mix the sugar and chocolate with it, pour it over the breadcrumbs into a basin, beat up the eggs well with the breadcrumbs and milk, pour into a buttered mould and steam until it sets. Allow to get cold and serve with custard sauce.

531—BAKED CUSTARD.

$1\frac{1}{2}$ pts. milk	$\frac{1}{2}$ cupful sugar
5 eggs	Essence of lemon.
Nutmeg.	

MODE.—Beat up the eggs well with the sugar and essence of lemon, then add the milk, a little at a time; pour into a pie-dish, put a small piece of butter in, grate a little nutmeg over and bake for half an hour.

532—BOILED CUSTARD.

1 qt milk	Vanilla
8 eggs	Cupful sugar.

MODE.—Boil the milk, beat up the eggs with the sugar and essence of lemon, pour in the boiling milk, stirring one way all the time; pour back into a jug, stand the jug in a saucepan of boiling water on the fire, stir until it thickens, then stand aside until cool; serve in custard glasses, with a little grated nutmeg or the white of the eggs beaten to a stiff froth on top.

533—ICED PUDDING.

$1\frac{1}{2}$ pts. boiled custard	1 box candied fruits
$\frac{1}{2}$ pt. milk.	

MODE.—Make one and a half pints of boiled custard from the previous recipe, when cold, mix the half pint of milk with it; put it in the ice cream machine, when frozen

to the consistency of ice cream chop up the candied fruits, put in a mould, fill up with the ice cream, put on the lid and rub a little butter round the mould where the lid fits over. Cover with crushed ice and coarse salt for about an hour or an hour and a half; turn out just before wanted. The moulds must have lids that fit well.

534—ICED SAGO PUDDING.

1 small cupful sago	Vanilla
1 qt. milk	6 or 8 eggs
	Sugar.

MODE.—Boil the sago with the milk until cooked, then beat up the eggs well, add the sugar, the essence of vanilla and the eggs to the sago, and stand until cold. Put into an ice cream machine until nearly set, stirring all the time, then place in moulds and bury in ice and salt, until required; turn out just before using.

535—MACARONI PUDDING.

4 ozs. macaroni	Sugar
4 eggs	Essence of lemon
	1 pt. milk.

MODE.—Put the macaroni on in water with a little salt, and allow it to boil for an hour or until tender, strain and put in a pie-dish, beat up the eggs well, add the milk and a small cupful of sugar, also a little essence of lemon, pour this over the macaroni and bake for twenty minutes.

536—RICE PUDDING.

1 cupful rice	Small cupful sugar
4 eggs	Essence of lemon or vanilla
	1 pt. milk.

MODE.—A cupful of rice boiled in plenty of water until tender, strain and put in a pie-dish; beat up the eggs with the sugar, add the milk and essence of lemon or vanilla, pour over the rice and bake.

537—PLAIN RICE PUDDING.

1 cupful rice 1 qt. milk
½ cupful sugar.

MODE.—Put the rice, sugar and milk into a pie-dish and bake for two hours in a slow oven.

538—SUET PUDDING.

$\frac{1}{2}$ lb. suet	1 egg
1 lb. flour	$\frac{1}{2}$ cupful sugar
$\frac{1}{2}$ pt. water or milk.	

MODE.—Chop the suet very fine, rub well into the flour, add the sugar and a teaspoonful of salt, beat up the egg and add to the other ingredients, then pour on the milk or water (whichever you are using); have it moist enough to drop from a spoon, if too dry it will be heavy, dip the cloth in boiling water and sprinkle a little flour over it, put the pudding in this and tie securely; drop into boiling water and boil from two to two and a half hours. Serve with jam, treacle or custard sauce.

539—CUSTARD TARTS.

Puff paste	Sugar
5 eggs	Essence of lemon
1 pt. milk	Sultanas.

MODE.—Line some patty pans with a good puff paste, put about half a dozen sultanas in, then fill up with the custard, grate a little nutmeg over each and bake for about twenty minutes. To make the custard, beat up the eggs with the sugar, and add the milk and essence of lemon.

540—CAPE GOOSEBERRY FOOL.

1 qt. cape gooseberries 1 pt. boiled custard
1 cupful sugar.

MODE.—Put the gooseberries into a saucepan with the sugar, but no water, allow them to boil for half an hour;

(be careful they do not boil too fast or the berries will burst). Allow to get cold and place in a glass dish, pour over them the boiled custard. Skinner's cape gooseberries in tins are quite as good as fresh ones.

541—BISCUIT PUDDING.

$\frac{1}{2}$ lb. sweet biscuits	Essence of vanilla
1 pt. milk	3 eggs
Sugar.	

MODE.—Pound up the biscuits in a mortar; into them stir the milk gradually so that they do not get lumpy, add two tablespoonfuls of sugar and a few drops of essence of vanilla; beat up the eggs, mix altogether, pour into a buttered pie-dish and bake for twenty minutes.

542—APPLE BATTER PUDDING.

1 lb. apples	$\frac{1}{2}$ cupful flour
3 eggs	1 pt. milk
$\frac{1}{2}$ cupful sugar.	

MODE.—Peel and core the apples, cut in very thin slices, place them in a pie-dish. Beat up the eggs well, then dredge in the flour and sugar, when they are quite smooth add the milk, pour over the apples and bake in a smart oven. Serve very hot.

543—APPLE CHARLOTTE.

Stale bread	$\frac{1}{2}$ glass sherry
1 doz. apples	Butter
1 lemon	Sugar.

MODE.—Peel and core the apples, cut in thin slices, put into a saucepan with half a cupful of sugar and the lemon, allow to cook until it is a pulp, line a buttered basin with slices of bread and butter, put a round piece at the bottom, and pieces shaped in the basin round the sides, allowing each piece to overlap so that the apple juice does not escape, brush over with the white of an egg; fill it up

with the apple pulp and the sherry, put a piece of bread and butter on the top, the shape of the basin and press it down, place a plate on top of the basin and bake in a brisk oven.

544—SURPRISE PUDDING.

1 pt. sponge cake 1 pt. ice cream
1 gill best brandy

MODE.—A stale sponge cake is the best for this ; scoop out all the centre and fill with ice cream, turn over into an entree dish, then pour the brandy over it, and just before putting on the table light the brandy and allow to blaze.

545—COCOA PUDDING

3 tablespoonfuls Van 1 pt. milk
Houten's cocoa 3 ozs. gelatine
 $\frac{1}{2}$ cupful sugar.

MODE.—Put the gelatine into about half a pint of water and boil until dissolved, then add to the milk, mix the cocoa and stir also into the milk, add the sugar, allow to boil for five minutes ; put this into a mould (previously wetted with water), allow it to get cold, turn it out when wanted and serve with custard sauce.

546—VERNEY PUDDING.

2 eggs $\frac{1}{2}$ teaspoonful baking soda
Weight of 2 eggs in flour 2 tablespoonfuls of straw-
Weight of 2 eggs in butter berry or raspberry
Weight of 1 egg in sugar jam.

MODE.—Put the butter and sugar in a basin and beat to cream with your hand, break in the eggs (have the soda mixed with the flour), mix in and stir until it is smooth, add the jam and pour into a buttered mould covered with buttered paper ; have ready a saucepan with about two inches of boiling water and steam for two hours.

547—APPLE SNOW.

6 apples
 $\frac{1}{2}$ cupful sugar

Rind of lemon (grated)
Whites of 3 eggs.

MODE.—Peel and boil the apples until tender, then pass them through a sieve and beat them well; when they are nearly cold add to them the sugar and the grated lemon rind, and the whites of the eggs thoroughly whisked very stiffly, beat well together, put in ice or a cool place, turn out when wanted and serve with custard or cream.

548—PLAIN PLUM PUDDING.

1 lb. currants
1 lb. raisins (stoned)
1 lb. flour
1 lb. suet
 $\frac{3}{4}$ lb. breadcrumbs

3 eggs
 $\frac{1}{2}$ cupful sugar
1 teaspoonful spice
 $\frac{1}{2}$ cupful of treacle
Glass of brandy

MODE.—Wash the currants and raisins (pick out all the small sticks), lay them out in the sun on a towel to dry. Mix all the ingredients together, warm the treacle, add a little milk to it, beat into the pudding with the eggs, add the brandy, stir all well together. Dip the cloth into boiling water, flour it, then turn the pudding into it and tie up securely; have ready a pot of boiling water, put it in and boil for six or seven hours.

549—MY TRIFLE.

12 sponge cakes
Apricot jam
1 pt. custard

Whites of 3 eggs
1 oz. almonds
 $\frac{1}{2}$ pt. of sherry
1 glass brandy.

MODE.—Slice each cake three times, spread each piece with apricot jam (or any other if preferred), chop up the almonds, place a layer of sponge cakes in a glass dish,

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sprinkle over them half of the almonds, then put in the remainder of the sponge cakes, press them down tightly, put the remainder of the almonds over them, then pour over them the wine and brandy; when the wine has well soaked in, pour over the custard. Whip the whites of the eggs to a very stiff froth with a little sugar, heap up the whip as high as you can in leaf shapes, etc.

550—TIPSY CAKE.

1 moulded sponge or savoy cake	2 oz. sultanas
$\frac{1}{2}$ pt. sherry	$\frac{1}{2}$ lb. Jordan almonds
2 ozs. currants	1 pt. of rich custard
	Whites of 6 eggs.

MODE.—Procure a cake that is two or three days old, cut the bottom of it level, then cut it right through in slices and on each slice put a layer of raisins, currants and almonds, which have been previously chopped up, place each slice back in its right place until the cake looks as if it had not been cut, press it down, pour over the sherry, cut the almonds into strips and stick them all over the cake, then pour around it the custard. Whip up the whites of the eggs to a stiff froth and decorate the cake.

551—GRANADILLA CREAM.

The inside of 12 granadillas 1 pt. boiled custard.

MODE.—Scoop out the insides of the granadillas into a glass dish, cover with the boiled custard. Of course cream would be better; but in North Queensland that it quite out of the question.

552—APPLE SOUFFLE.

1 doz. apples	6 eggs
$\frac{1}{2}$ pt. of milk	Sugar
Essence of lemon.	

MODE.—Peel and core the apples, slice and put them on to boil and then mash them up. Beat up the yolks of four eggs and two whole ones, to them add the milk, beat the custard up with the apples, add the sugar and essence of lemon, put in a pie-dish and bake. When done, spread a little jam over the soufflé ; cover with the whites of the eggs beaten to a stiff froth, and heat in a hot oven.

553—QUEEN PUDDING.

$\frac{1}{2}$ lb. loaf of bread	4 eggs
A little jam	Pt. of milk
Sugar	Essence of vanilla.

MODE.—Cut away all the crust of the bread, and put the crumbs to soak in a half a pint of milk, squeeze out half of the bread and smooth it in a pie-dish, then spread some jam over rather thickly, put on the rest of the bread and put on another thick layer of jam. Beat up two whole eggs and the yolks of the other two with the rest of the milk, add the sugar and a few drops of vanilla, pour this over the bread and bake for twenty minutes ; then spread some more jam over ; beat up the whites to a stiff froth, spread over the pudding. Place in a hot oven for ten minutes, taking care that it does not burn.

554—MARMALADE PUDDING.

$\frac{1}{2}$ lb. breadcrumbs	2 tablespoonfuls brandy
$\frac{1}{2}$ lb. butter	$\frac{1}{2}$ lb. sugar
3 tablespoonfuls of marmalade	4 eggs
	2 ozs. flour.

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MODE.—Beat the butter to a cream, add the sugar and marmalade, chopped very fine, and the eggs, previously well beaten, dredge in the flour, then mix with the bread-crumbs, beating the mixture all the time; last of all put in the brandy. Grease a mould and pour the mixture in, steam it for four or five hours. Serve with sauce made from marmalade. Half a pint of white sauce, two spoonfuls of marmalade, a little sugar and a tablespoonful of brandy.

555—MADEIRA PUDDING.

3 eggs $\frac{1}{2}$ teaspoonful of Elliott's
Their weight in flour Queensland baking
Sugar and butter powder.

MODE.—Slightly warm the butter, mix it with the flour, beat up the eggs together with the sugar and add to the butter and flour, bake the mixture in small cups or dariole tins; turn out and serve with apple or guava jelly.

556—LEMON CHEESE.

$1\frac{1}{2}$ ozs. French leaf gelatine $\frac{1}{2}$ lb. sugar
 $\frac{1}{2}$ teaspoonful citric acid Juice of 2 lemons
2 eggs.

MODE.—Soak the gelatine until dissolved, pour over a full pint of boiling water, then add the sugar, acid and juice of the lemons, leave until nearly cold. Beat the whites of the eggs well, then whisk together until it is a stiff froth.

557—KISS PUDDING.

1 pt. milk Essence of vanilla
2 tablespoonfuls desiccated 3 tablespoonfuls cornflour
cocoanut 5 eggs
 $\frac{1}{4}$ lb. sugar.

MODE.—Put nearly all the milk on to boil with the sugar and a pinch of salt; mix the cornflour with the rest of the milk and add it to the yolks of the eggs in a large

basin, pour the hot milk over, then return to the saucepan with the cocoanut and the essence of vanilla, allow to boil for a few minutes, turn into a pie-dish. Beat up the whites of the eggs to a stiff froth, sweeten and flavor with a little essence of lemon, spread on the pudding, and brown.

558—LEMON SNOW PUDDING.

1 pt. milk	2 tablespoonfuls of cornflour
Whites of 4 or 5 eggs	3 or 4 lemons
$\frac{1}{2}$ cupful of sugar.	

MODE.—Boil the milk, then stir in the dissolved corn-flour and sugar, allow to come to a boil, take it off the fire and keep stirring until nearly cold, then add the juice of three lemons, and the whites of the eggs beaten to a stiff froth, beat them altogether until cool. Cut the other lemon in slices, put it around the mould, pour in the mixture and put it on ice or in a cool place.

SAUCE.

The yolks of the eggs	$\frac{1}{2}$ pt. milk
A little sugar.	

MODE.—Boil the milk, beat up the yolks of the eggs with the sugar, pour in the boiling milk; return to the saucepan and boil.

559—CANARY PUDDING No. 1.

4 eggs	$\frac{1}{4}$ lb. sugar
$\frac{1}{2}$ lb. flour	$\frac{1}{4}$ lb. butter
Lemon peel	Essence of lemon.

MODE.—Beat up the butter before the fire until it is nearly melted, dredge in the flour and sugar, then add the eggs well beaten, chop up the lemon peel very fine and add a few drops of essence of lemon. Pour into a buttered mould and steam or boil for two hours.

560—LEMON PUDDING (Economical).

2 tablespoonfuls cornflour	4 ozs. sugar
Yolks of 2 eggs	Juice and rind of 1 lemon
	1 pt. milk.

MODE.—Boil the milk with the sugar and rind of the lemon for a few minutes; take out the rind, stir in the cornflour, which has been previously dissolved in a little water, and allow to come to a boil, then stir in the yolks of the eggs (well beaten), allow to cool; whisk the whites of the eggs to a stiff froth, add to all the other ingredients; pour into a pie-dish and bake until brown. The lemon juice can be added if wished, but care must be taken that it does not curdle.

561—PLAIN PUDDING FOR CHILDREN.

4 ozs. butter	3 ozs. flour
3 ozs. flour	A few raisins
Rind of a lemon	1 egg
	$\frac{1}{2}$ pt. of milk.

MODE.—Beat the butter to a cream, adding the sugar, flour, lemon rind (grated) and raisins (chopped); beat the egg up with the milk, then add to the other ingredients; pour into a buttered mould, cover with paper and steam for two hours. Serve with or without sauce.

562—ORANGE SNOW.

1 oz. leaf gelatine	A cupful of orange juice
$\frac{1}{4}$ lb. sugar	Whites of 5 eggs
	$\frac{1}{2}$ pt. boiling water.

MODE.—Soak the gelatine in a little water until dissolved, then add a pint of boiling water, orange juice and sugar; place these in a basin, stand the basin in a saucepan of boiling water, and stir until the gelatine is dissolved; strain, stand aside until cool, then put in the whites of the eggs; whisk all until white and thick; put into moulds to set. This can be served with custard sauce, flavoured with the grated rind of the orange.

563—GOOD FAMILY BREAD PUDDING.

$\frac{1}{2}$ lb. bread	4 ozs. suet
2 eggs	Handful of currants
Handful sultanas	Cupful of sugar
Nutmeg	Cupful of water.

MODE.—Soak the bread in a little water, squeeze into a basin, then add the suet chopped up very fine, the currants, sultanas, sugar and a little nutmeg; mix these altogether, then put in the eggs and flour, if not moist enough add another egg, or a little milk; put into a pudding cloth (previously dipped into boiling water and sprinkled with flour); tie up securely and boil for three or four hours. This is a good pudding for using up scraps of bread or crusts. Serve with sweet white sauce.

564—VICTORIA PUDDING.

Bread	Jam
4 eggs	$\frac{1}{2}$ pt. milk
$\frac{1}{2}$ cupful of sugar	Essence of lemon.

MODE.—Butter a mould, then cut thin slices of bread and jam; fill the mould with these lightly laid in lengthways, then beat up the eggs with the milk sugar and essence of lemon, pour over the bread, steam for two hours; turn out and serve with custard sauce.

565—SWISS PUDDING.

Swiss roll	4 eggs
$\frac{1}{2}$ pt. milk	Sugar
	Essence of lemon.

MODE.—The remains of stale Swiss roll; cut it in slices and place around the sides of a buttered mould, then fill up the centre with pieces; beat up the eggs with the milk, sugar and essence of lemon; pour these into the mould, steam for one hour. Serve with sweet white sauce.

566—SWISS PUDDING (Another Way).

6 eggs	Swiss roll
Sugar	Jam
$\frac{1}{2}$ pt. milk	Essence vanilla

MODE.—Cut up the Swiss roll into thin slices, place in a pie-dish; beat up four eggs and the yolks of the other two, with the milk, sugar and essence of vanilla; pour into the pie-dish and bake. Whisk the whites of the eggs to a stiff froth; take out the pudding and put on a thick layer of jam, and spread the whites of the eggs over it and brown.

567—YORKSHIRE PUDDING.

3 eggs	1 lb. flour
A quart of milk	Salt.

MODE.—Make a nice smooth batter with the eggs (well beaten) and the flour, put in a little salt, then add the milk, a little at a time, and beat well; butter the tin pan made for the purpose; pour in the batter, and set it under the beef while roasting. A pudding of this size will take an hour to bake.

568—YORKSHIRE PUDDING (Another Way).

3 eggs	4 tablespoonfuls flour
Teaspoonful Elliot's Queens-	A little salt
land baking powder	$\frac{1}{2}$ pt. milk.

MODE.—Break the eggs into a basin and beat well, dredge in the flour, baking powder and salt, then add the milk a little at a time; beat all until smooth. Have ready a tin with a little dripping in it from the joint that is baking; pour in the batter, then put into the oven for twenty minutes or so to set it. When set place it under the joint and bake for half an hour; and when the meat is taken out the dripping can be poured off and the pudding served in a vegetable dish.

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569—LEMON PIE.

Puff pastry	1 cup of sugar
1½ cupfuls of breadcrumbs	Rind of 2 lemons (grated)
Juice of 2 lemons	Yolks of 3 eggs
Cupful of milk.	

MODE.—Line the bottom and sides of a pie-dish with puff pastry ; beat up the yolks of the eggs with the milk and sugar ; add the rind (grated) and juice of two lemons ; mix with the breadcrumbs and pour into the pie-dish ; bake in a moderate oven. Beat the whites to a stiff froth and ornament the pie with it.

570—NUNS' FRITTERS.

Puff paste	Jam
Boiling lard.	

MODE.—Roll out the paste and cut into rounds with a wineglass, put a spoonful of jam on half the rounds, lay the other half on top and pinch the edges of each closely together, then fry in boiling lard for ten minutes. Drain, sift some sugar over them and serve.

571—APPLE WHIP.

6 large apples	1 lemon
6 tablespoonfuls sugar	3 eggs.

MODE.—Peel and slice the apples and stew them with the sugar and thin strips of lemon rind ; when cooked rub through a sieve and set aside to cool ; beat the whites of the eggs and add them to the cold apple pulp, beat till quite white and stiff ; add more sugar if required ; pile in a glass dish and serve.

572—DELMONIA PUDDING.

1 qt. milk	3 tablespoonfuls of cornflour
1½ tablespoonfuls of sugar	Essence
5 eggs	Jam.

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MODE.—Put the milk on the fire in a nice clean saucepan ; when it comes to the boil stir in the cornflour mixed with a little cold milk ; boil for a few minutes, then take off the fire and stir in the sugar, the beaten yolks of the eggs, and a few drops of any essence that may be preferred ; pour into a buttered pie-dish and bake for an hour ; spread the top with jam (apricot or any other acid jam being as suitable). Have the whites of the eggs beaten to a stiff froth, then sweeten and flavour with the same essence as used in the pudding ; pile this meringue on top and serve.

573—TIPSY PUDDING.

4 small sponge cakes	1 wineglassful of sherry
1 pt. of milk	Jam
5 eggs	Sugar
Essence of vanilla.	

MODE.—Put the sponge cakes in a pie-dish, having previously cut them in half, and spread over them a layer of any nice jam ; pour the wine over them and let soak for an hour. Make a custard of three eggs and milk, sweeten to taste, add the essence and pour over the cakes ; bake in a very moderate oven till set, then beat the whites of two eggs to a stiff froth ; sweeten and flavour with vanilla, place roughly on the pudding to give it a rocky appearance, return the dish to the oven, slightly tip the meringue with brown ; serve hot or cold.

574—CASTLE PUDDINGS.

Sponge cake	Jam
Cream or custard	Clear wine sauce
Sugar.	

MODE.—Use small sponge cakes or slices of cakes cut in small thin pieces ; spread each with any jam preferred. Rinse out some small moulds with cold water ; place the cake in the moulds, pour over some clear wine sauce made thick enough to set when cold ; put the moulds away on

ice or in a cold place till set; turn out, place a spoonful of jam on each; serve with whipped or plain cream or custard.

575—LITTLE CASTLE PUDDINGS.

3 eggs	6 ozs. flour
6 ozs. butter	6 ozs. powdered sugar
Nutmeg	Lemon
Wine sauce	1 teaspoonful Elliot's Queens- baking powder.

MODE.—Beat the butter and sugar to cream, sift the flour and baking powder; beat the whites of the eggs and yolks separately, then together, and add to the butter and sugar; sift in the flour gradually; add to the whole a little grated lemon rind and nutmeg; lightly butter six cup moulds; pour in sufficient mixture to two-thirds fill the moulds, and bake from fifteen to thirty minutes; turn out and serve with wine sauce or custard.

576—ORANGE SOUFFLE.

1 pt. milk	2 oranges
Cornflour	3 eggs
	Sugar to taste.

MODE.—Boil the milk and stir in sufficient cornflour (mixed with a little cold milk) to make it the consistency of thick cream; add to this the grated rind of two oranges and juice of one, then the beaten yolks of the eggs; sweeten to taste, and mix all thoroughly together; have ready a buttered pie-dish; beat the whites of the eggs to a stiff froth and add to the other ingredients; turn into a pie-dish and place in the oven, bake for twenty or thirty minutes; sprinkle with sugar and serve immediately.

577—GOLDEN PUDDING.

$\frac{1}{4}$ lb. flour	$\frac{1}{4}$ lb. breadcrumbs
$\frac{1}{4}$ lb. marmalade	$\frac{1}{4}$ lb. suet
$\frac{1}{4}$ lb. sugar	4 eggs
	$\frac{1}{2}$ pt. of milk.

MODE.—Mix the flour with the breadcrumbs thoroughly ; shred the suet very finely, and mix well with the flour and breadcrumbs ; add to this the sugar, then the marmalade ; beat the eggs with the milk and mix well with the other ingredients. Fill a buttered basin or mould with the mixture, tie down with a pudding cloth and plunge into a saucepan of quickly boiling water ; boil for two and a half hours ; Serve with marmalade sauce.

578—ALMOND PUDDINGS.

$\frac{1}{2}$ pt. milk	6 ozs. breadcrumbs
Essence of almonds	2 doz. almonds
1 oz. butter	2 eggs
Sugar to taste.	

MODE.—Grate very fine dry breadcrumbs, or if stale sponge cake is available use that ; blanch and chop the almonds ; heat the milk and butter, and pour it over the bread or cake crumbs ; cover over the dish and let stand a few minutes ; then beat in the sugar, chopped almonds, two or three drops of essence of almonds, and lastly, the eggs well beaten ; beat all well together. Brush out some little cup moulds with dissolved butter, half fill with the mixture, and bake in a moderate oven for fifteen or twenty minutes ; turn on to a glass dish, sprinkle with white or pink sugar, and serve with custards flavoured with almond or a little wine poured over each pudding.

579—MAGGIE'S PUDDING.

1 cup breadcrumbs	1 cup flour
2 eggs	$1\frac{1}{2}$ cups of currants
$\frac{1}{4}$ cup of sugar	1 nutmeg
1 teaspoonful carbonate of soda	1 lemon
	2 tablespoonfuls of butter
1 cup boiling milk or water.	

MODE.—Sift the flour and mix with the breadcrumbs, currants (which must be well cleaned and dried) and the sugar ; add the eggs (previously well beaten), the grated

lemon rind and grated nutmeg. Mix the butter and carbonate of soda with the hot milk and add to the other ingredients, stirring quickly, then turn into a buttered basin or mould, tie down with a cloth and plunge into a saucepan of boiling water; boil for three hours. Serve with sweet sauce or custard.

580--BACHELORS' PUDDING.

1 egg	Weight of 1 egg in butter,
1 tablespoonful of milk	breadcrumbs and flour
Teaspoonful carbonate of soda	Apricot jam.

MODE.—Slightly melt the butter and beat the egg; mix with the breadcrumbs flour and jam; slightly warm the milk and dissolve in it the carbonate of soda; stir in the previous ingredients quickly. Have ready a small buttered basin and turn the mixture in; tie down tightly with a cloth (be sure the basin is quite full or the water will get in), then plunge into a saucepan of boiling water and boil for an hour and a half. Serve with clear apricot sauce.

581—BEIGNETS SOUFFLE.

1 pt. water	1 oz. butter
3 ozs. sugar	1 lemon
3 or 4 eggs	Flour
Salt	Jelly or Jam.

MODE.—Put the water in a saucepan with a pinch of salt, the butter, sugar, and plenty of grated lemon rind; when the water boils, stir in quickly enough flour to make it a smooth, thick paste, take it off the fire and allow it to stand for ten minutes; then beat in the eggs, reserving the whites of two. Let the mixture stand an hour or two, then beat the whites of the eggs to a stiff froth, beat lightly into the other ingredients. Have ready some very hot frying fat, drop in pieces of the mixture about the size of a walnut from a spoon and fry a nice brown; drain on paper for a minute; make an incision in each and

insert a spoonful of jam or jelly ; pile high on a glass dish and sprinkle with icing sugar and serve. If preferred, lemon and sugar may be served with these puddings instead of jam.

582—INDIAN FRITTERS.

2 tablespoonfuls of flour	4 eggs
Boiling water	Jam.

MODE.—Sift the flour into a basin, and pour in sufficient boiling water to make it into a stiff paste, well stirring and beating all the time ; when thoroughly mixed and smooth put on one side to cool ; then break in (without previously beating) the yolks of the four eggs and the whites of two ; have ready some very hot fat, drop the mixture in by spoonfuls, fry a nice brown and serve with lemon and sugar, or jam.

583—LEMON SAGO.

1 cup of sago	1 cup of sugar
2 lemons	4 cups water
3 tablespoonfuls of treacle.	

MODE.—Boil the sago in the water till it is clear ; add the sugar and treacle, and grated rind and juice of the lemons ; boil all well together for a minute or two ; have some small moulds or one large one rinsed out in cold water, fill with the sago and put away until cold and set : turn into a glass dish and serve with cream and sugar.

584—DUTCH FLUMMERY.

$\frac{1}{4}$ lb. packet of gelatine	3 lemons
$\frac{1}{4}$ pt. white wine	$1\frac{1}{4}$ pts. cold water
6 eggs	$\frac{1}{4}$ lb. loaf sugar.

MODE.—Soak the gelatine in the cold water for twenty minutes, then put it into a saucepan with the thinly pared rind of the lemons ; stir until the gelatine is quite dissolved ; beat the yolks of the eggs with

the wine and juice of the lemons; add the sugar and mix all well together; boil for one minute, strain; stir occasionally until cold; then put away in moulds in a cold place to set.

585—SOLID SYLLABUB.

$\frac{1}{4}$ lb. packet gelatine	$\frac{3}{4}$ pt. cold water
2 lemons	$\frac{1}{4}$ pt. sherry
6 ozs. loaf sugar	1 pt. cream.

MODE.—Soak the gelatine in the water, add the juice and rind of the lemons, taking care to cut the rind very thinly; also add the sherry and the loaf sugar; boil all together for two or three minutes, pour into it the cream, stirring quickly; boil five minutes, strain, and pour into a mould that has been rinsed out in cold water; when set turn out.

586—SPONGE SANDWICHES.

3 eggs	1 pt. of milk
Sugar	Small sponge cakes
Vanilla	Preserve.

MODE.—Cut the sponge cakes in half; soak them in the eggs and milk (which have been previously well beaten together, flavoured and sweetened) until soft; fry a light brown; put the preserve between, arrange on a dish; sprinkle with sugar and serve. Slices of bread may be substituted for sponge cake.

587—MULBERRY CREAM TART

Puff pastry	1 qt. mulberries
$\frac{1}{2}$ pt. cream or custard	Sugar.

MODE.—Line a deep tart tin with puff paste, fill with mulberries, sprinkle generously with sugar, cover with pastry, and ornament the edge prettily; brush over with beaten egg and bake for an hour or a little longer, according to the size of the pie. Cut the centre out and

make a hole in the middle of the pie ; fill this with whipped cream, sweetened and flavoured, or with a rich custard. Serve cold.

588—APRICOT JELLY.

1 tin of apricots	1 pt. jelly
$\frac{1}{2}$ pt. boiled custard	2 ozs. gelatine
Lemon	Sugar.

MODE.—Make a pint of stiff jelly ; rinse out a nice mould in cold water ; pour into it a little jelly, and when firm place the best apricots in a circle or any other design in the mould, pouring in a little more jelly to set them ; when that is firm decorate the sides of the mould with jelly ; if a round or oval mould, this is done by pouring the jelly into the mould, and then turning it slowly round on the ice till the mould is coated ; if the mould is square do one side at a time and let it set. Rub the remainder of the apricots through a sieve, add a little lemon and sweeten with sugar ; add the custard ; have the gelatine melted, and strain in stirring all the time ; pour into the decorated mould and let it set ; when stiff enough to bear the weight fill up the mould with melted (but not warm) jelly ; leave on ice or in a cold place till required, then turn out and decorate with chopped jelly round.

589—BAKED APPLES.

6 or 8 apples	2 eggs
Sugar	Red jelly
Lemon.	

MODE.—Peel and core the apples, place in a deep dish with a spoonful of water to prevent them from burning ; fill the centres with sugar, adding a little grated lemon rind to each ; bake slowly until quite soft when tested with a straw or skewer, whip the whites of the eggs to a stiff meringue, sweeten and flavour with lemon ; arrange the apples in a glass dish ; place a spoonful of the meringue on top, and dot each with tiny pieces of red currant, or any other red jelly. Serve with boiled custard for which the two yolks of the eggs may be used.

590—ORANGE PIE.

Puff pastry	3 oranges
3 tablespoonfuls of sugar	4 eggs
1 cup of milk.	

MODE.—Line the edges of a pie-dish prettily with the pastry, taking care it does not reach more than a quarter way down the sides, peel and quarter the oranges, removing the pith and pips, beat the yolks of the eggs and sugar together, add a little grated orange rind and the milk, drop in the quarters, pour into the pie-dish (which must be greased and not too large for the quantity of mixture), stir well and set in a moderate oven, directly the pastry is brown (this should be brushed over with beaten egg to glaze it), place in the coolest part of the oven until the mixture is set. Whip the whites of the eggs to a stiff froth, sweeten and flavor with orange juice, pile high on the top of the pie, place in the oven till brown. Serve hot or cold.

591—CANARY PUDDING No. 2.

3 eggs	5 ozs. of sugar
4 ozs. flour	5 ozs of butter
1 lemon.	

MODE.—Beat the butter and sugar together, add some grated lemon rind, gradually stir in the flour; beat the eggs well, add these to the other ingredients, stirring all well until thoroughly blended, fill a well buttered basin or mould, boil for two hours, turn out and serve with jam sauce.

592—ORANGE PUDDING.

2 oranges	3 stale sponge cakes
2 ozs. sugar	1 tablespoonful of cornflour
1 lemon	$\frac{1}{2}$ pt. of milk
2 eggs	1 tablespoonful of butter.

MODE.—Pour the milk on the cakes, beat the eggs and sugar together thoroughly, melt the butter and pour on the cakes, mix the cornflour with the eggs and sugar and stir in; grate the rind of the oranges and lemon, add with the juice (strained) to the other ingredients, pour into a buttered mould or basin, boil an hour and serve with custard or clear sauce, flavored with orange or wine.

593—ROSELLA PIE.

2 lbs. rosellas	2 apples
Puff paste	1 large cupful of sugar

MODE.—Shell the rosellas and put into a saucepan with a little water, the apples cut up and the sugar, allow it to simmer gently for half an hour. Put into a pie-dish and cover with puff paste; bake for fifteen to twenty minutes.

594—APPLE FRITTERS.

4 apples	Batter
1 tablespoonful of brandy	Sugar.

MODE.—Pare and core the apples, cut them in slices of about a quarter of an inch thick, sprinkle with sugar and pour the brandy over them, and set them aside for half an hour. Dip each piece of apple into the batter and fry in boiling fat for five or six minutes.

Pineapple, oranges, or other fruits can be served the same way.

595—BREAD FRITTERS.

2 eggs	$\frac{1}{2}$ pt. milk
Sufficient flour to make a thick batter	1 oz. of butter
Thin slices of stale bread	Pinch of salt
	Jam.

MODE.—Beat up the eggs and stir them into the milk, dissolve the butter over a slow fire and stir by degrees into the milk and egg, add the salt and dredge in the flour until it is a thick smooth paste. Cut very thin slices of bread about three inches squares, spread every alternate piece with jam, and place another piece on top. Dip each sandwich into the batter and fry in boiling fat. Sprinkle with sugar and serve very hot.

596—BREAD FRITTERS (Another way).

12 pieces of bread (about	2 eggs
two inches square)	2 tablespoonfuls flour
Jam	1 teaspoonful of sugar
Oil or dripping.	

MODE.—Slice the bread about a quarter of an inch thick, spread every alternate piece with jam, and then lay on the other piece. Make a batter of the egg and flour, add the sugar, dip each sandwich in and put into the boiling oil or dripping and fry for five minutes.

597—PANCAKES.

3 eggs	$\frac{1}{2}$ pt. milk
Sufficient flour to make a	A little nutmeg
batter	Pinch of salt.

MODE. Beat the eggs and stir into the milk ; add the pinch of salt and sufficient flour to make a smooth batter. Butter a frying-pan and pour in about a quarter of the mixture, loosen with a knife and turn it by tossing it from the pan, when nicely browned on both sides roll and place on a plate, sprinkle with sugar and a little nutmeg. Serve with slices of lemon. Cook the remainder the same way.

598—MINCE PIES

Good puff paste	Mince meat from recipe
	No. 559.

MODE.—Make some good puff paste from recipe No. 516. Roll it out to thickness of half an inch, cover some well greased patty pans, fill them with the mincemeat, cover with paste and cut it off all round the tin, nip the pastes close together. Put the pies in a brisk oven and bake for twenty-five minutes. Brush them over with the white of an egg, well beaten and sprinkle with sugar and put them in the oven for a minute or two longer to dry the egg. Remove them from the tins and serve on a d'oyley.

599—MINCEMEAT.

$\frac{1}{2}$ lb. raisins	$1\frac{1}{2}$ lbs. suet (beef)
$\frac{1}{2}$ lb. ox tongue	1 lb. sugar
2 ozs. lemon peel	3 ozs. orange peel
1 lb. apples	Rind of 1 lemon
Juice of 1 lemon	$\frac{1}{4}$ pt. brandy
$\frac{1}{2}$ lb. lean beef	$\frac{1}{2}$ nutmeg.

MODE.—Stone and cut the raisins once or twice across, wash and pick the currants free from stalks and grit, mince the beef, suet and tongue, slice the lemon and orange peel, grate the nutmeg, peel, core and mince the apples, grate the lemon peel and strain the juice, when all the ingredients are prepared, mix them well together, adding the brandy when everything else is well blended; press into a jar, carefully exclude the air, and the mincemeat will be ready for use in fourteen days.

600—PEACH TRIFLE.

1 sponge cake	1 glass sherry
1 tin peaches	1 pt. custard

Whites of 4 eggs.

MODE.—A stale sponge cake is the best for this. Cut it in slices and between each slice put some of the peaches, press them together again the shape of the cake, pour the sherry over it. Make the custard, and when cold, pour over also; beat up the whites of the eggs to a stiff froth and ornament the top of the cake with it.

601—STEWED QUINCES.

6 quinces 2 cupfuls of sugar
 1 cupful of water.

MODE.—Pick and core the quinces, cut into quarters, put them into a saucepan with the sugar and water and allow them to simmer for two or three hours. Tie the cores up in a small piece of muslin and boil with them, when they are a nice pink color take out the muslin bag, and stand the quinces aside to cool. Serve with boiled rice.

If you place a piece of coarse brown paper over them, then close the lid tightly down, it makes them a brighter color.

602—QUINCE SOUFFLE.

1 pt. stewed quinces	1 teaspoonful of cornflour
4 eggs	1 tablespoonful of sugar
	$\frac{1}{2}$ a cup of milk.

MODE.—Beat the yolks of the eggs well with the cornflour, milk and sugar, beat separately the whites of two eggs to a stiff froth and add to the other ingredients, mix these with the stewed quinces and place in a pie-dish. Beat up the whites of the other two eggs to a stiff froth and ornament the top. Bake for fifteen to twenty minutes.

603—BOLERS.

2 lbs. bakers dough	1 lb. butter
$\frac{1}{2}$ lb. lemon peel	1 lb. sugar
	$\frac{1}{2}$ doz. eggs.

MODE.—Beat the eggs, butter and sugar well together, mix together with the dough and lemon peel. Butter some patty tins, fill with the mixture and bake in a quick oven. When done make a syrup of brown sugar, simmer until it becomes thick and pour over the bolers while hot.

604—LEMON PIE.

$\frac{1}{4}$ lb. butter

4 eggs

Rind and juice of 1 lemon.

MODE.—Warm the butter and mix it with the sugar, the eggs well beaten, grated rind and the juice of the lemon. Beat thoroughly with a spoon and put into a shallow pie-dish lined with puff paste, bake for forty minutes.

605—CHANDOS PUDDING.

1 cupful of raisins

$1\frac{1}{2}$ cupfuls of flour

1 cupful of currants

$\frac{3}{4}$ cupful of milk

$1\frac{1}{2}$ cupfuls of breadcrumbs

1 teaspoonful of carbonate
of soda

$\frac{3}{4}$ cupful of hot milk

Lemon peel

1 tablespoonful of dripping

1 teaspoonful of spice

1 cupful sugar.

MODE.—Stone the raisins and mix with the other ingredients, then pour in the cold milk and stir well, and last, the hot milk. Mix these well and put into a buttered mould, tie up securely and boil or steam for three hours.

606—DEVONSHIRE DUMPLINGS.

6 large baking apples

1 tablespoonful of ground

Sugar

ginger

Puff paste.

MODE.—Scoop out the cores of the apples and peel, fill the centres with sugar (into which the ginger has been mixed). Cover with a light puff paste and bake in a hot oven.

607—GERMAN TOAST.

6 slices bread

Ground cinnamon

2 eggs

Sugar

3 tablespoonfuls of flour

Boiling dripping.

MODE.—Make a nice light batter, cut the bread into slices, not too thick, and fry in boiling dripping until a nice light brown, then cover with the ground cinnamon and sugar and serve hot.

This is very nice for children's breakfasts.

608—COMPOTE OF PINEAPPLE.

1 pineapple	6 cloves
1 cupful of sugar	4 tablespoonfuls of water

MODE.—Peel and slice the pineapple into slices of about half an inch thick. Put the sugar and water into a saucepan and when boiling put in the slices of pineapple and cloves. Allow it to simmer gently for half an hour. Stand aside until cold, serve with boiled rice.

609—MOTZO PUDDING (Jewish).

2 eggs	2 tablespoonfuls meal
$\frac{1}{4}$ lb. chopped suet	2 motzos (soaked)
2 ozs. brown sugar	$\frac{1}{2}$ lb. dried fruit
$\frac{1}{2}$ teaspoonful cinnamon or other spices.	

MODE.—Squeeze the motzos very dry and prepare the fruit carefully, chop the suet, add with all the other dry ingredients and stir well together. Beat the eggs well, pour them in and mix thoroughly, put in a buttered pie-dish or basin and bake about half an hour, or steam or boil for three or four hours. A little rum is a great improvement.

610—MOTZO PANCAKES (Jewish).

1 teaspoonful motzo meal	1 pt. milk
2 eggs	3 ozs. brown sugar
Rind of lemon (chopped finely)	1 tablespoonful of rum.

MODE.—Put the meal into a basin with the sugar, beat the eggs well and mix altogether into a batter, add the milk, lemon peel and rum. Put a small piece of

butter into a small frying-pan and pour in about half of the mixture (when the butter is bubbling), fry on one side, turn it over and cook a nice brown on the other. Serve with slices of lemon.

611—INDIAN PUDDING.

4 eggs	4 ozs. butter
1 small sponge cake	2 ozs. sugar
2 tablespoonfuls desiccated cocoanut	A few drops essence vanilla
	Puff paste.

MODE.—Beat the eggs with the butter and sponge cake crumbled, boil the cocoanut and sugar with the milk for ten minutes, let it get cool, then add to the eggs, beat well, and pour into a dish lined with puff paste; bake for three-quarters of an hour in a moderate oven.

612—PRUNE PUDDING.

2 lbs. of puff paste	1 lb. prunes
4 ozs. lemon peel	Dessertspoonful spice
Large cup of sugar	2 ozs. almonds
	1 pt. water.

MODE.—Place the paste (taken from recipe No. 517) in a large cake tin; have the prunes well soaked in water, take them out and place them on the pastry, add the water, lemon peel, almonds, spice and sugar together, pour on to the prunes and bake in a hot oven for two hours. When done dish it up on large dinner dish.

613—APRICOT SPONGE (Eggs on Toast).

Sponge cake	Pt. of cream
Tin of preserved apricots	A little sugar
	A little vanilla.

MODE.—Make sponge cake from recipe No. 692 and cut same in squares or any shape to represent toast, then place one half of the apricots downwards and surround it with well whipped cream. First sweeten the cream and add the essence to it.

614—BORDEAUX PUDDING.

$\frac{1}{2}$ lb. prunes	1 gill claret
1 gill water	2 ozs. sweet almonds
3 or 4 bitter almonds	6 ozs. ratafias
3 eggs	Custard.

MODE.—Soak the prunes, then boil them in the claret diluted with the water; when they are quite tender stone them; blanch the almonds and chop finely; put a layer of prunes in a cake mould about five inches in diameter and three inches high; on top of the prunes sprinkle half of the chopped almonds, and over them put a layer of ratafias; then repeat adding the rest of the prunes, more almonds and the rest of the ratafias; press them well down, and then the mould being about three parts full pour on the top the eggs beaten thoroughly, with a little sugar; cover the mould with buttered paper and steam it in boiling water for about three-quarters of an hour; turn it out carefully; serve hot with custard.

615—PUDDING A LA PARISIENNE.

1 oz. butter	1 oz. flour
2 ozs. sugar	$1\frac{3}{4}$ gills milk
3 eggs	Essence of vanilla
4 ozs. assorted fruits	Yolks of 2 eggs
2 tablespoonfuls sherry.	

MODE.—Dissolve the butter in a stewpan; mix in one ounce of the sugar, flour, and one gill milk; stir over the fire until boiling; cover with the lid and let it stand on a warm part of the stove for five minutes, then remove it to the table and stir in lightly and thoroughly the yolks and whites of three eggs (the whites must be beaten separately); now add the essence and the assorted fruits cut into small pieces; put the pudding into a buttered plain mould, covered with a greased paper, and steam for three-quarters of an hour. Serve with sauce made as follows:—*Sauce*—The yolks of the two eggs put in a stewpan with the sugar, the three-quarters of a gill of milk and the sherry; whisk over the fire till thick and frothy.

616—VERMICELLI PORRIDGE.

1 qt. milk
Salt

3 ozs. vermicelli
Sugar

1 egg.

MODE.—Bring the milk to the boil, shake in the vermicelli, stirring until all is mixed; give it half an hour's cooking with frequent stirring; add a pinch of salt; turn on to small hot plates; sift sugar over and eat with hot or cold milk. If an egg be added a still greater delicacy is obtained.



JELLIES AND CREAMS.

In hot weather it might be found advisable to use double the amount of gelatine for any of these jellies or creams.

617—STRAWBERRY CREAM.

1 tin of Morton's strawberries	Juice of 2 lemons
in syrup or strawberry jam	$\frac{1}{2}$ pt. of milk
	1 oz. isinglass
1 tablespoonful of sugar	$\frac{1}{2}$ pt. water.

MODE.—Put the strawberries into a saucepan with the sugar and juice of the lemons; stir until the sugar is dissolved, then add the half pint of milk, and allow it to come to boiling point; strain through a hair sieve; have ready the isinglass dissolved in the half pint of water; put all into a large basin and whisk well together until just beginning to set. Pour into a wetted mould and stand in ice or in a cool place until required.

618—MACAROON CREAM.

1 pt. milk	Jordan almonds
3 eggs (yolks)	1 doz. macaroons
1 oz. gelatine	1 glass sherry.

MODE.—Soak the gelatine in a little milk for half an hour; add the grated rind of a lemon to the pint of milk; sweeten to taste; place it over the fire to heat, but do not let it boil; beat up the yolks of the eggs, and pour the milk through a strainer on to them; add the gelatine gradually while stirring, and cook slowly until the gelatine is dissolved, then pour it into a basin and cool. Dip a mould into cold water, ornament with the almonds (split); pour a little of the custard in, then put in a layer of macaroons soaked in sherry, another layer of custard, and so on until the dish is filled; put on ice to set; turn out carefully and serve.

619—CLARET JELLY.

2 ozs. leaf gelatine	Thinly peeled rind of 2
1 pt. boiling water	lemons
A few cloves	Juice of 2 lemons
1 pt. claret	$\frac{1}{2}$ lb. sugar.

MODE.—Put the cloves and rind of the lemons into a pint of boiling water; allow them to simmer for half an hour, then add the juice of the lemons, sugar, claret, and the shell and white of an egg; allow them to remain near the fire until the gelatine is dissolved. Decorate a wetted mould with some crystalised fruits; strain the jelly and fill the mould with it; allow to remain on ice until required.

620—CALF'S FOOT JELLY.

4 calf's feet	1 qt. water.
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MODE.—Chop up the calf's feet and put them on to boil slowly for five hours (without salt), then strain, and it is ready to make any jelly you like. Aspic or wine jelly recipes follow.

621—WINE JELLY.

MODE.—Strain all the liquor from the calf's feet: add half a cupful of sugar, half a pint of wine, juice of one lemon and the thinly peeled rind of half, half a teaspoonful citric acid; boil all for ten minutes; colour with a few drops of cochineal or saffron; strain through a tea towel; put into wetted moulds to set.

622—ASPIC JELLY.

2 lbs. gravy beef	6 whole peppers
2 qts. water	Teaspoonful vinegar
2 carrots	Tablespoonful sherry
1 turnip	Small bunch of sweet herbs
6 cloves	1 onion

Salt.

MODE.--Cut up the meat into small pieces, put on in two quarts of water with all the other ingredients and allow it to boil for four hours, should you have the calf's feet jelly from previous recipe you can strain the above into it, then put it into the saucepan with a small pinch of citric acid and strain it through a tea towel. If you don't think the calf's feet sufficient to stiffen the jelly add two ounces gelatine, if no calf's feet put four ounces of leaf gelatine to each quart of water in summer and three in winter.

623—SWEET OMELETTE.

6 eggs
4 ozs. butter
2 ozs. sifted sugar.

MODE.—Break the eggs into a basin, the whites separate from the yolks; whisk them each well, add the sugar to the yolks, then whisk them together, put in half the butter in small pieces and beat up with the eggs. The remainder of the butter put into a frying-pan, when it begins to bubble pour in the eggs, etc. Keep stirring them until they begin to set, then turn the edges of the omelette to make it oval shaped and finish cooking; to brown the top hold the pan before the fire or use a salamander, turn it out carefully into a very hot dish. Sprinkle with sugar and serve at once, or pour over it a little rum and set it alight just before sending to the table.

624 —BANANA CREAM.

6 bananas
1 lemon
Sugar to taste
 $\frac{1}{2}$ pt. custard.

MODE.—Skin the fruit and cut into slices; place in a glass dish; squeeze the lemon over it and a little sugar; pour over them the boiled custard. Of course, where cream is obtainable, it is much nicer, but in North Queensland it is rarely seen.

625—THE PRICKLY PEAR.

The prickly pear is a fruit seldom used here, although if properly treated is most delicious; it has the richest

color of any of our native fruits, for jam or jelly it needs no water whatever. To each pound of fruit allow half a pound of sugar and juice of two lemons, a little of the rind also.

If required for jam you must be most careful to see that all the prickles are removed, otherwise it may be unpleasant to get one of those nasty little things in your mouth; for jelly, of course, it has all to be strained, so should you leave a few in it would not be so serious.

626—PRICKLY PEAR JELLY.

1 qt. prickly pears	1 cupful sugar
2 lemons	3 ozs. gelatine
1 qt. water	2 glasses sherry.

MODE.—Get the prickly pears, rub them in sand or sawdust with your boot or a piece of wood until all the prickles are removed, then cut them into four pieces, squeeze the juice of the two lemons in with them, put them into the saucepan with the water, sugar and lemon juice, allow them to boil for two hours, should they require more lemon juice put in the juice of another half, then strain, put back into a saucepan and allow it to boil with the gelatine and sherry until the gelatine is dissolved, strain and put into wetted moulds, place on the ice until set.

627—LEMON JELLY.

1 qt. of water	6 cloves
Juice of 12 lemons	Rind of 3 lemons
$\frac{1}{2}$ a pt. of sherry	4 ozs. leaf gelatine
$1\frac{1}{2}$ lbs. sugar	About a pinch of saffron.

MODE.—Peel three of the lemons, being careful not to take any of the white of the rind, put it into a saucepan with the juice of the lemons, cloves, sugar, saffron; allow it to boil, then put in the gelatine, boil until it is dissolved, then add the sherry, the whites and shells of two eggs and half a teaspoonful citric acid. Strain through a tea towel tied to the legs of a chair, or a jelly bag. The saffron

colors it nicely. Fill your moulds, which you have properly rinsed in cold water.

628—LEMON JELLY (Another way).

2 ozs. gelatine	Glass liqueur curacoa
1 qt. water	1 cupful sugar
Juice of 6 lemons	$\frac{1}{2}$ stick cinnamon
$\frac{1}{4}$ pt. sherry	7 cloves
Whites of 3 eggs	Shells of 2 eggs.

MODE.—Put the gelatine into a basin with the water and allow it to soak for an hour, then turn it into a saucepan with all the other ingredients but the shells of the eggs; put it on a slow fire and stir it all the time until just boiling; throw in the shell of the eggs and allow it to simmer for one minute only, if it boils over the jelly is never so good; strain it through a towel tied to a chair or a felt jelly bag, put it into moulds, which have previously been dipped in water. Stand in ice until set.

629—COFFEE JELLY.

1 $\frac{1}{2}$ pts. of water	1 oz. gelatine leaf
2 ozs. coffee	3 ozs. white sugar.

MODE.—Soak the gelatine in half a pint of boiling water. Pour one pint of boiling water over the coffee, allow it to stand until cold and clear, carefully take off the liquor, mix it with the gelatine and sugar and stir until it is dissolved, pour into a clean mould, set in ice to cool. When set, turn out and serve with whipped cream.

This makes a pleasant change and has the advantage of being rather uncommon.

630—MULBERRY SNOW CREAM.

About 1 pt. mulberries	$\frac{1}{2}$ a cupful of sugar
Juice of 1 lemon	$\frac{1}{2}$ a pt. of cream or boiled
Whites of 2 eggs	custard.

MODE.—Put the mulberries into an enamelled stew-pan with the sugar and juice of the lemon, allow them to stew for half an hour very gently. Put into a glass dish to cool. Whip the cream to a stiff froth with the whites of two eggs and a little sugar. As the cream becomes stiff, set it on the fruit and serve at once. If cream is not procurable boiled custard can be used instead.

631—ROSELLA CREAM.

$\frac{1}{2}$ an oz. of gelatine leaf	Rosella or raspberry jelly
1 pt. milk	Sugar
Essence of vanilla	3 eggs.

MODE.—Put the gelatine with the milk into a stew-pan, let it stand for an hour, then place it on the stove and stir until dissolved, add sugar to taste and a few drops of vanilla. While still very hot, stir in the beaten yolks of three eggs and allow to boil. When nearly cold add the whites of the eggs well beaten. Pour into small wet moulds, when set turn out to serve, and scatter white sugar rubbed into cochineal over, and on the top of each mould place a small piece of rosella jelly (recipe given elsewhere).

632—RHUBARB JELLY.

2 ozs. leaf gelatine	$1\frac{1}{2}$ qt. of water
$\frac{1}{2}$ lb. white sugar	Rind of 1 lemon
2 lbs. rhubarb	Whites and shells of 3 eggs.

MODE.—Put the gelatine into a basin with half a pint of boiling water, put the rhubarb (cut into small pieces), into a saucepan with one quart of water and the thin rind of one lemon, leave it to get thoroughly stewed, but not long enough for the juice to get thick, strain the juice and add it to the gelatine and sugar, now put in the other half pint of water. Put in the whites and shells of the eggs, whisk all quickly on the fire, pass through a jelly bag or tea towel and pour into wet moulds, put in a cool place to set.

633—RHUBARB MERINGUE.

The rhubarb left from the previous recipe.
The yolks of the eggs left 1 cupful of sugar
Teaspoonful of flour.

MODE.—Whip up the rhubarb until light with an egg beater, add to it the sugar, flour and the yolks of the three eggs, bake in an open crust ; after taking from the oven, frost it.

634—ORANGE CREAM.

1 pt. of cream or 1 tin cream $\frac{1}{2}$ lb. of white sugar
2 oranges 2 ozs. of isinglass
1 lemon A few drops of cochineal
Essence of almonds $\frac{1}{2}$ glass curacao.

MODE.—Beat the cream to a stiff froth, add to it the sugar, juice of the oranges and lemon, mix gently together, add the curacao ; dissolve the isinglass in a gill of boiling water, stir it lightly into the cream. Color a little of the cream with a few drops of the cochineal, and flavor it with a drop of the essence of almonds, turn it into the top of the mould and stand it in the ice ; as soon as it is set turn in the white cream and let it set. When wanted for the table, dip the mould in warm water and wipe the outside with a dry cloth, turn it on a dish, garnish with slices of oranges.

635—SPONGE SOUFFLE.

3 eggs A little sugar
6 sponge cakes $\frac{1}{4}$ pt. brandy or sherry
 $\frac{1}{2}$ pt. milk.

MODE.—Place the sponge cakes in a small pie-dish, pour over them the brandy or sherry, put into a moderate oven until hot, beat up the yolks of the eggs with milk and a little sugar, pour also over the cakes. Beat up the whites to a stiff froth, place over the other and bake for a quarter of an hour in a slow oven.

636—ANGELS' FOOD.

1 oz. leaf gelatine	3 eggs
1 qt. milk	1 cupful of sugar
Juice of 1 lemon	A few drops of vanilla.

MODE.—Dissolve the gelatine in the milk, add to it the well beaten yolks of the eggs, sugar and lemon juice, let all just come to a boil, when nearly cold, stir in the whites of the eggs which should have been beaten to a stiff froth, flavour with a little vanilla ; put it in a shape and place on ice until set, then serve in a glass dish with boiled custard.

637—CREAM ALL THE YEAR ROUND.

1 tin condensed milk	An equal quantity warm
Saltspoonful of salt	water.

MODE.—Whip the condensed milk and the warm water in which the salt has been dissolved, together, when smoothly amalgamated allow it to stand a moment or two to blend, then stir in as much cold water as warm. Equal quantities milk, warm and cold water.

638—GRANADILLA JELLY.

4 granadillas	4 lemons
5 cups of sugar.	

MODE.—Peel the lemons, being very careful to take all the white off and the seeds out, slice them, cut the granadillas in slices, using every particle of them, and place them all in a stewpan with the sugar and let boil about half an hour, or until it will jelly on a saucer, boil longer if required, put the contents into a jelly bag and strain. This is very good for bottling for table use.

639—GRANADILLA JELLY (Another way).

4 grannadillas.	4 lemons
5 cups sugar.	

MODE.—Peel the lemons, take all the whites of them and seeds, slice them; cut the granadillas in slices, using every particle of them and place in a stewpan, cover with water and let boil for four hours; take off the fire and strain, then place the juice in a stewpan with the sugar and let boil till it will jelly on a saucer; about fifty minutes will be enough, longer if required. Put contents into a flannel or felt bag and hang on a stand and it will strain itself.

640—BANANA TRIFLE.

4 large bananas	Cornflour
Savoy biscuits	1 egg
$\frac{3}{4}$ pt. milk	Sugar
	Vanilla

MODE.—Slice the bananas and place them in layers in a glass dish with savoy sponge biscuits split in two, pour over them the milk boiled and thickened with the corn-flour to the consistency of thick custard, add to it the beaten yolk of the egg, sugar to taste, and a few drops of vanilla; let it stand until cold and ready to serve, then place on the top some whipped cream or beaten white of egg sweetened with sugar.

641—TUTTI FRUITTI CREAM.

1 pt. lemon jelly	1 glass maraschino
1 pt. mixed fruit—pine-apple, pawpaw, passion-fruit, apple, banana	1 pt. milk
	$\frac{1}{2}$ oz. leaf gelatine
	$\frac{1}{2}$ cupful of sugar.

MODE.—Wet the moulds, put them in ice and keep putting a little jelly around the edges until it is cased. Cut up the fruit into very small pieces; boil the milk with the maraschino, sugar and gelatine, allow it to get cool but not set; now fill up the centre of four moulds with the fruit mixed with the milk, cover them with ice and coarse salt mixed together for two hours; dip the moulds quickly into warm water, then turn out on iced dishes.

642—PINEAPPLE JELLY.

1 pt. lemon jelly	1 cupful Skinner's pine-
1 glass sherry	apple pulp
Slices pineapple.	

MODE.—Pound the pulp with a little sugar until very fine beat the jelly with a whisk until it has a creamy appearance; add to it the pineapple pulp, continue to stir with the whisk until it begins to set, then pour in wetted moulds which may be decorated with pieces of pineapple. Keep on the ice for one or two hours, turn out and serve.

643—PINEAPPLE JELLY (Another way).

Take two pineapples, slice, pound them in a mortar, add six ounces sugar and half a pint of water; boil the whole for a quarter of an hour, then strain; add the juice of a lemon and a pint of clarified jelly, make with two ounces gelatine, pour into a mould and when set turn it out by dipping the mould in warm water. Pieces of pineapple may be put in the jelly.

644—LEMON CREAM.

1½ pts. of milk	Glass sherry
2 tablespoonfuls of sugar	1 liqueur glass curacoa
1 oz. leaf gelatine	4 yolks of eggs.
1 lemon.	

MODE.—Pare the rind of the lemon very finely, taking great care not to allow any of the white of the lemon to go in, put it in a saucepan with the milk and boil for five or ten minutes; remove the rind of the lemon. Beat up the yolks of the eggs with the sugar, lemon juice, sherry and curacoa. Put the gelatine in the milk, boil up and stir until it is quite dissolved, then add the eggs, etc. Stand aside to get cold, beat up the whites of the eggs to a stiff froth, stir them in with the rest, pour into the moulds and set on ice.

645—ORANGE MOULD.

6 oranges

1 pt. orange jelly.

MODE.-- Fill the mould about half full of jelly, when nearly set lay around the quarters of oranges very neatly, then pour on a little more jelly, allow that to set, then put in another layer of orange quarters, and fill up with jelly; when quite set turn out and serve.

Mandarin oranges are the best for this, and when they are peeled be very careful to remove every scrap of white skin.

646—ORANGE JELLY.

Make a syrup with one pint of water and one pound sugar, boil it with the thin rind of four oranges and two lemons. Skim it carefully, then add the juice of five oranges and let it boil about twenty minutes; skim again and add the juice of a lemon and one pint of jelly (made with two ounces gelatine dissolved in half a pint of water, and clarified with white of an egg). Get a couple of sweet oranges, remove every particle of skin (of both kinds), core them to get rid of the pips and cut them in thin slices in such a way as to remove the pillicle round each quarter; proceed to fill the mould, disposing pieces of oranges in it symmetrical fashion; pour in the jelly. place it on ice to set. Turn out when wanted.



ICES, ETC.

647—HOW TO FREEZE WITHOUT A MACHINE

Ice and coarse salt.

MODE.—Break up the ice into small pieces, and put it into the outer vessel in alternate layers with the salt—say, for instance, a bucket ; put the mixture into a billy-can or anything that would do as well ; cover it well with the ice and salt ; keep stirring and shaking it until the mixture is set ; if wanted for a cream it will then be ready for use, but if wanted for iced puddings you must turn it into a mould and place it back into the ice, but do not stir it any more ; when it is required turn it out on to a glass dish. Of course, where people have ice cream machines it is very simple.

648—VANILLA ICE CREAM.

1 qt. milk	A teaspoonful of essence of
Yolks of 3 eggs	vanilla
A teacupful of sugar	Juice of a lemon.

MODE.—Boil the milk ; beat up the eggs and mix with the sugar, vanilla and lemon juice ; then pour on the boiling milk, put back into the saucepan and stir over the fire until it thickens ; when cold freeze as directed in the preceding recipe. Two tins of condensed milk and half water will do as well if milk is scarce, but do not in such case use so much sugar.

649—SYRUP FOR WATER ICES.

6 lbs. sugar	6 qts. water
Whites of 2 eggs.	

MODE.—Put the sugar and water on to boil over a gentle fire ; let boil for a quarter of an hour ; beat the whites of the eggs, mix with the water and sugar and boil for five minutes gently ; strain and bottle until wanted.

650—PINEAPPLE ICES.

$\frac{1}{2}$ lb fresh pineapple $\frac{1}{2}$ pt. water
1 pt. syrup.

MODE.—Bruise the pineapple fine in a mortar; add the water and syrup; pass through a sieve and freeze as directed.

Skinner's pineapple pulp is excellent for this, to be had at Brisbane or any of the leading grocers.

651—GRANADILLA ICES.

The inside part of 12 grana- $\frac{1}{2}$ lb. sugar
dillas $\frac{1}{2}$ pt. cream or 1 tin of
Juice of 2 lemons Columbia cream
1 qt. milk.

MODE.—Scoop out the inside of the granadillas; put it with the sugar and lemon juice in a stewpan; allow them to simmer for ten minutes; strain through a colander so as to prevent the seed from going through; mix the syrup with the milk and cream, and freeze.

652—PASSION FRUIT ICES.

The inside of 2 doz. passion 1 tin of cream or $\frac{1}{2}$ pt.
fruit fresh cream
1 qt. milk $\frac{1}{4}$ lb. sugar.

MODE.—Scoop out the passion fruit, and with it mix the sugar; pour in half the milk; allow it to boil long enough to dissolve the sugar; let it remain until cool, then add to it the remainder of the milk and cream; pour all into the freezer and freeze.

This can also be made with the recipe of vanilla cream. Leave out the vanilla and add the passion fruit.

653—LEMON ICES (Water)

$\frac{1}{2}$ pt. lemon juice Rinds of 3 lemons
1 pt. water 1 pt. syrup.

MODE.—Boil the rinds of the lemons with the juice and pint of water for ten minutes ; strain, then mix with the pint of syrup. Freeze as in the first recipe ; serve in glasses.

654—ROMAN ICES.

1 qt. syrup	2 glasses of white rum
Juice of 6 lemons	$\frac{1}{2}$ pt. water.

MODE.—Mix the rum and lemon juice well together with the water ; strain into the syrup and freeze. This takes longer than other ices to freeze on account of the spirit.

655—CHOCOLATE CREAM ICES.

3 ozs. chocolate	Yolks of 3 eggs
2 ozs. powdered sugar	1 pt. milk.

MODE.—Dissolve the chocolate over the fire in a little water, then add the sugar, and work it all very smooth with a wooden spoon ; beat up the yolks of the eggs and pour the hot chocolate upon them as quickly as possible ; mix thoroughly by beating them with a whisk ; strain through a fine sieve and mix with the milk ; then freeze in the usual way.



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656—SCONES.

1 lb. flour	Teaspoonful of carbonate of
1 teaspoonful of cream of	soda
tartar	Pinch of salt
	Sour milk.

MODE.—Sift the flour, cream of tartar, carbonate of soda and salt in a basin; mix with it sufficient sour milk to make it nice and light; mix it very lightly with your hands; break off small pieces; pat them with your hand and put them on a buttered tin and bake in a quick oven for fifteen minutes.

657—ALMOND CAKE.

$\frac{1}{2}$ lb. sugar	$\frac{1}{4}$ lb. cornflour
2 ozs. butter	Essence of lemon and almonds
$\frac{1}{2}$ lb. almonds	6 eggs
	lb. flour.

MODE.—Separate the whites from the yolks of the eggs; beat the whites very stiff, then the yolks and sugar well together; mix well altogether; sift the flour and cornflour, and mix lightly with the eggs, then add half the almonds (which must be blanched and chopped), the essence of lemon and three drops of almond essence; next melt the butter and pour it in last of all, stirring quickly; make ready a greased and lined tin for the mixture and bake from an hour to an hour and a half; before putting in the oven sprinkle the remainder of the almonds, blanched and chopped, or cut in half, over the top of the cake. When it is coloured a nice brown cover with a greased paper.

658—SULTANA CAKE.

$\frac{3}{4}$ lb. flour	2 eggs
6 ozs. butter	$1\frac{1}{2}$ teaspoonfuls Elliott's Queens-
2 ozs. orange peel	land baking powder
$\frac{1}{2}$ lb. sultanas	Essence of lemon and vanilla
	$\frac{1}{2}$ cup of milk.

MODE.—Sift the flour and the baking powder; beat the butter with the sugar to a cream; beat the eggs separately (the yolks from the whites), keeping the whites back till the last; add the yolks and finely chopped orange peel or grated rind of fresh oranges to the sugar and butter, then a little essence of vanilla and lemon, and the sultanas carefully cleaned; add the milk and the flour, and lastly, the whites of the eggs; stir very lightly; turn into a tin lined with buttered paper, and bake for an hour to an hour and a quarter.

659—HIDDEN TREASURE BUNS.

$\frac{3}{4}$ lb. flour	$1\frac{1}{2}$ teaspoonfuls Elliott's Queens-
2 eggs	land baking powder
$\frac{1}{4}$ lb. sugar	$\frac{1}{4}$ lb. butter
$\frac{1}{2}$ cupful milk	Essence of lemon
	Apricot jam or marmalade.

MODE.—Sift the flour and baking powder into a basin and rub in the butter and sugar till like fine sand; beat the eggs, then add the essence, and with the milk and eggs work into a stiff paste; break off in pieces and flatten them, placing a spoonful of preserve in the centre of each piece; then fold the paste over so that the jam cannot escape, and roll into small buns; place on a greased baking sheet, taking care they are not close enough to touch when they are cooked, as that would spoil their appearance; bake about twenty minutes, according to the size; brush over with the white of egg or milk before putting in the oven; when placing on the baking sheet care should be taken to have the closed side underneath.

660—WHEAT MEAL SCONES.

3 cups wheat meal	1 egg
1 cup sweet milk	1½ tablespoonfuls butter
1½ teaspoonfuls cream of tartar	Teaspoonful soda.

MODE.—Sift the soda and cream of tartar (or two teaspoonfuls of baking powder) with the wheat meal ; rub in the butter ; then mix in the egg (beaten) and the milk ; mix all thoroughly together ; bake in small greased patty tins.

661—LONDON BUNS.

1 lb. flour	A little milk
2 teaspoonfuls Elliott's Queens	¼ lb. butter
land baking powder	3 eggs
2 ozs. candied peel	6 ozs. sugar
Loaf or crystal sugar.	

MODE.—Sift the flour and baking powder, and rub into them the butter, then the sugar and the chopped candied peel ; add the eggs (beaten) and sufficient milk to make into a consistency just moist enough to handle ; shape into small buns and brush over with a little of the white of an egg ; sprinkle with crushed loaf or crystal sugar. Bake ten or twelve minutes.

662—CREAM PUFFS.

½ pt. water	4 eggs
½ pt. cream	¼ lb. butter
Sugar	½ teaspoonful Elliott's Queens-
Lemon or vanilla essence	land baking powder
½ lb. flour.	

MODE.—Place the butter and cold water in a small clean saucepan and bring to the boil ; have ready the flour and baking powder sifted together on the paper ; when the water boils stir this in quickly and beat till quite smooth ; cook for a few minutes, and then turn into a basin to cool a little ; beat in the eggs (one at a time), and beat thoroughly for a few minutes after the last is in.

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Have ready a greased baking sheet ; place the mixture in spoonfuls on the tin (taking care they are not too close as they rise and swell very much) ; bake for half an hour in a moderate oven ; be very careful to avoid banging the oven door while they are baking, and avoid opening it if possible until just before the half hour expires, then you take them out, make an opening in the top of each cake and fill with cream (which should be whipped while the cakes are baking, and sweetened and flavoured to taste.

663—RATAFIA DROPS.

4 ozs. sweet almonds	$\frac{1}{2}$ lb. sugar
2 ozs. bitter almonds	3 eggs.

MODE.—Blanch the almonds and pound them into a mortar with a little of the sugar ; when pounded add the remainder of the sugar, and stir in the whites of two eggs (which have been stiffly beaten) ; form into a paste ; put tiny pieces (about the size of a nutmeg) on greased paper, and bake in a moderate oven for ten or fifteen minutes till a pretty brown ; take at once off the paper and put away to cool. Castor or powdered sugar should be used for these little cakes.

664—MARBLE CAKE.

$\frac{3}{4}$ lb. flour	1 gill of milk
$\frac{1}{2}$ teaspoonful Elliott's Queens-	$\frac{1}{4}$ lb. butter
land baking powder	$\frac{1}{2}$ lb. sugar
2 ozs. grated chocolate	2 eggs

Vanilla.

MODE.—Sift the flour and baking powder ; beat the butter and sugar together to a cream ; beat the eggs and add them to the butter and sugar ; add a few drops of flavouring, sift in the flour by degrees, adding the milk at the same time ; mix the grated chocolate to a thick paste with a little milk ; have ready a cake tin lined with a well buttered paper ; put in about a third of the mixture, spread over it a portion of the chocolate paste, then add

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another layer of the cake mixture and more chocolate ; lastly, the remainder of the mixture with a little chocolate on top ; place in a steady oven and bake for one and a half hours ; test with a skewer or straw before removing from the oven ; do not allow this cake to become too brown, or the chocolate on top will have a burnt flavour ; if browning too quickly over with a buttered paper.

665—ORANGE ROCK CAKES.

3 ozs. butter	½ lb. flour
Teaspoonful Elliott's Queens-	1 egg
land baking powder	4 ozs. sugar
1 or 2 oranges.	

MODE.—Sift the flour and baking powder into a basin ; rub in the butter and sugar, and mix with it the grated rind of the orange ; make a well in the centre and drop in the eggs, then strain the orange juice in and work all into a stiff paste ; break off small rough pieces, place on a greased baking tin and bake in a rather quick oven fifteen minutes.

666—GINGER CAKES.

1 lb. flour	1 oz. ground ginger
¼ lb. butter	½ lb. sugar
½ lb. treacle	Essence of lemon.

MODE.—Sift the flour into a basin with the ginger and mix well together ; rub into this the sugar and butter ; add the essence and mix into a stiff paste with the treacle ; work smooth on a board with your hands ; roll out and cut into small shapes ; place these on a greased baking sheet and bake ten or fifteen minutes.

667—BUTTER CAKES.

1 lb. butter	¾ lb sugar
1 nutmeg	¼ lb. almonds
2 pieces candied peel	3 eggs
1½ lbs. flour	1½ ozs. cinnamon.

Cakes.

MODE.—Sift the flour, grated nutmeg and powdered cinnamon into a basin, mix thoroughly ; rub in the sugar, then the butter, and add the candied peel (finely chopped) ; drop in the eggs one at a time and work into a smooth dough on a baking board ; roll out, cut into shapes, brush over with milk or white of an egg ; have the almonds ready blanched, press one into the centre of each cake ; bake in a steady oven for fifteen or twenty minutes.

668—SHORT BREAD.

1 lb. butter	1 lb. powdered sugar
2 lbs. flour	4 eggs
	Candied peel.

MODE.—Sift the flour in a basin, rub into it the sugar and butter and mix into a stiff paste ; beat in the eggs, roll out, cut into squares ; place a strip of candied peel on each square and bake in a steady oven for half an hour.

669—MILK BISCUITS.

1 lb. flour	2 ozs. butter
1 teaspoonful Elliott's Queens-	$\frac{1}{2}$ pt. milk
land baking powder	Pinch of salt.

MODE.—Sift the flour, baking powder and salt into a basin ; warm the milk and butter in a small saucepan and pour in with the flour, mixing into a nice smooth light dough ; turn on to a floured baking board ; dust the rolling pin lightly with flour, then quickly and lightly roll the dough quite thin ; cut out with a small round or oval cutter ; prick well with a fork, and brush them over with milk ; place on a greased baking sheet and bake in a moderate oven from ten to fifteen minutes ; turn them out on a sieve to cool before putting in a tin.

670—CHAMPAGNE BISCUITS.

6 ozs. flour	1 small teaspoonful baking
5 ozs. sugar	powder
5 ozs. butter	Essence of lemon or pine-
3 eggs	apple.

Cakes.

MODE.—Beat the butter and sugar to a cream, sift the flour and baking powder, add the yolks of the eggs well beaten to the butter and sugar and stir the flour in gradually, then add the essence and the whites of the eggs, which must be beaten into a very stiff froth, have ready some thick or stiff paper, fold accordion fashion, well brush each groove with dissolved butter, place the papers on a baking sheet, put a spoonful of the mixture into the centre of each groove, bake at once in a steady oven for about fifteen minutes.

671—GEMS.

$\frac{1}{2}$ teaspoonful Elliott's Queens- 1 egg
land baking powder Flour.
Cup of milk.

MODE.—Beat the egg very lightly, add sifted flour and the milk alternately until it makes a thick batter, have ready some small tins warmed and buttered, half fill with the batter and bake in a brisk oven for half an hour. Turn out and split open, butter and serve hot.

672—DUNDEE CAKE.

$1\frac{1}{2}$ teaspoonful Elliott's Queens- $\frac{3}{4}$ lb. sultanas
land baking powder 5 eggs
 $\frac{1}{2}$ lb. butter $\frac{1}{4}$ lb. candied peel
1 lb. flour A little milk
 $\frac{1}{2}$ lb. sugar.

MODE.—Beat the butter and sugar to cream. have the sultanas cleaned and picked, sift the flour and baking powder together on to a paper, beat the eggs into the butter and sugar one at a time, then add the sultanas and the candied peel finely chopped, beat the flour in by degrees, adding a little milk if necessary. pour into a cake tin lined with greased paper, bake for two hours in a steady oven.

673—TEA CAKES.

2 teaspoonfuls Elliott's Queens-	1 lb. flour
land baking powder	3 ozs. butter
$\frac{1}{2}$ pt. milk	Pinch of salt
2 ozs. sugar	2 eggs.

MODE.—Sift the flour, baking powder and salt into a basin, rub to this the butter and sugar; beat the eggs, and, with the half pint of milk, add gradually; mix into a nice light dough, knead quickly and lightly for a minute or two till smooth, lay on to a baking board, divide in two, flatten into round cakes, make a hole in the centre and brush over with milk or egg. Bake in a brisk oven about twenty minutes, split open, butter and serve hot.

674—WALNUT CAKES.

1 lb. flour	Soft icing
$\frac{1}{2}$ lb. butter	$\frac{3}{4}$ lb. sugar
Essence of vanilla	1 lemon or candied peel
$\frac{1}{2}$ lb. walnuts	$1\frac{1}{2}$ teaspoonfuls Elliott's
A little milk	Queensland baking powder.
6 eggs	

MODE.—Sift the flour and the baking powder well together on to a paper, cream the butter and sugar into a basin, add to them the yolks of the eggs, have the walnuts ready shelled and broken in small pieces, stir them into the butter, etc., add grated rind of lemon or two pieces of candied lemon peel finely chopped and the essence; beat well together and then sift in the flour, adding a little milk at times to prevent it becoming too stiff, last of all stir in quickly and lightly the whites of the eggs beaten to a very stiff froth; have ready a cake tin, lined with well greased paper, half fill with the mixture and bake in a steady oven one and a half to two hours, turn out on a sieve to cool, then spread over with soft icing, halve or quarter a few walnuts, scatter these over the top while the icing is soft and let set before using.

675—SOFT ICING.

$\frac{1}{2}$ lb. icing sugar	Essence
1 teaspoonful cream of tartar	Cold water.

MODE.—Sift the icing sugar and cream of tartar to ensure its being free from lumps and stir into it sufficient water to make of a consistency that will spread lightly when poured on the cakes, boil for six minutes, any essence or flavoring may be added. Lemon juice is really the nicest. The iced cakes must be put into a nice cool place to allow the icing to set. Melted fondant makes a delicious soft icing.

676—CHOCOLATE ICING.

3 ozs. chocolate	3 ozs. icing sugar
Water	Essence of vanilla.

MODE.—Melt the chocolate in a tin by placing it in the oven, stir in the icing sugar, adding sufficient water to make it a stiff smooth paste, then add the essence of vanilla; spread this with a spoon over the cakes or whatever is to be used, and place in a cool place to set.

677—ICING FOR COFFEE CAKES.

MODE.—Whip the whites of two eggs to a froth; add six ounces icing sugar, a few drops of essence of vanilla; beat it up thoroughly and spread on the cake with a knife which first dip in cold water.

678—DESDEMONAS AND OTHELLOS.

6 eggs	6 ozs. flour
6 ozs. sugar	Essence
Custard	Chocolate icing
	Soft icing.

MODE.—Separate the whites from the yolks of the eggs, beat the yolks and sugar well together, then the whites to a stiff froth; beat all lightly together, sift the flour and stir in gently and quickly, then add any

essence preferred. Have ready a baking sheet lined with buttered paper and drop the mixture on this with a spoon (or run it through a bag with a tube attached) in little round cakes, take care they do not touch, bake fifteen or twenty minutes, take quickly off the paper; scoop out a little of the centre of the flat side of each cake, fill this with custard and press two cakes together, coat half of them with chocolate icing, dotted with soft white icing, and the other half with white icing dotted with chocolate. The white cakes are called *Desdemonas* and the dark, *Othellos*.

679—GINGER CAKE.

1 lb. treacle	3 eggs
$\frac{1}{4}$ lb. sugar	$\frac{1}{4}$ lb. butter
2 ozs. ground ginger	$1\frac{1}{4}$ lbs. flour
2 teaspoonfuls carbonate of	$\frac{1}{2}$ oz. allspice
soda	$\frac{1}{4}$ pt. milk

Lemon.

MODE.—Sift the flour, ginger and spice into a basin, mix well together, add the grated rind of a lemon, then warm the butter and treacle together and mix in, then the milk also warmed (with the carbonate of soda dissolved in it), mix the whole into a smooth dough with the eggs well beaten, turn into a well greased tin and bake one hour or longer in a steady oven.

680—LEMON CAKE.

$\frac{1}{2}$ lb. flour	2 eggs.
5 ozs. butter	5 ozs. sugar
1 lemon	$\frac{1}{4}$ cup milk
Teaspoonful Elliott's Queens-	Candied lemon peel
land baking powder.	

MODE.—Sift the flour and baking powder together; beat the butter and sugar to a cream, then beat the eggs well and add to the butter and sugar, grate in the rind of

the lemon and add the juice of half, then by degrees and alternately add the flour and the milk, have ready some round bottomed cup moulds or patty pans, well greased, half fill with the mixture, place a strip of lemon peel on each and bake fifteen or twenty minutes. If baked in the round cup moulds they look like half lemons when turned out.

681—FANCY BREAD.

2 lbs. flour	2	teaspoonfuls	Elliott's
$\frac{1}{2}$ pt. milk		Queensland	baking
2 ozs. butter		powder	
Pinch of salt	1	egg.	

MODE.—Sift the flour, baking powder and salt into a basin, mix all well together, rub in the butter until quite fine like sand, beat the egg, and with the milk, mix all into a smooth dough. Work quickly and lightly with your hands on a well floured baking board until quite smooth, divide into small pieces, make into rolls, plaits, and any pretty little shapes. Brush each over with beaten egg, place on a greased and floured baking tin, arranging so that they will not touch while baking, bake from twenty to thirty minutes, according to size of the loaves. Place on a sieve to cool.

682—VICTORIA SANDWICHES

6 eggs	$\frac{1}{4}$ lb. butter
$1\frac{1}{2}$ cups flour	1 cup of sugar
2 teaspoonfuls Elliott's Queens-	Essence of vanilla
land baking powder	Icing sugar
	Jam.

MODE.—Beat the butter and sugar to a cream, add the eggs well beaten, then sift the flour and baking powder and add by degrees, then add the essence. Have ready greased, two or three round sandwich tins (or bake in a square and cut in half afterwards), divide the mixture in equal portions and bake in a steady oven fifteen or twenty

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minutes. Spread with jam before the cakes are quite cold and place one on top of the other, sprinkle well with icing sugar and cut into shapes.

683—ORANGE BISCUITS.

$\frac{1}{2}$ lb. flour	$\frac{1}{2}$ lb. butter
$\frac{1}{2}$ lb. sugar	6 eggs
Teaspoonful Elliott's Queens-	1 orange
land baking powder	2 ozs. candied orange peel.

MODE.—Cream the butter and sugar together, add the beaten yolks of the eggs, grate in the rind of the orange, finely chop and add the candied lemon peel; stir in the flour and baking powder sifted, and lastly stir in quickly the whites of the eggs, which have been beaten to a stiff froth. Have ready buttered, some tiny biscuit tins, half fill these and bake for ten or fifteen minutes in a moderate oven, bake a pretty bright brown.

684—CHEESE CAKES.

$1\frac{1}{2}$ lbs. powdered loaf sugar	9 eggs
4 lemons	$\frac{1}{2}$ lb. butter
Puff pastry.	

MODE.—Put the sugar, yolks of nine eggs and whites of six, well beaten, juice of four lemons and grated rind of two, and the butter (which must be fresh), in a saucepan, stir gently over the fire until the consistency of honey, pour into small jars, and when cold it is ready for use. Line some small patty tins with puff pastry, put a little of the mixture in each, and bake in a hot oven until the pastry is a nice brown and quite cooked.

685—DROP CAKES.

1 lb. flour	$\frac{1}{2}$ lb. butter
$\frac{3}{4}$ lbs. sugar	1 teaspoonful of Elliott's
3 eggs	Queensland baking
Essence of vanilla	powder
Tablespoonful of brandy	$\frac{1}{2}$ lb currants.

MODE.—Beat the butter and sugar to a cream, add the currants and brandy. Mix in the flour sifted with the baking powder, and the eggs well beaten. Have ready a greased baking sheet, drop on in small pieces and bake for fifteen or twenty minutes.

686—CHOCOLATE CAKES.

4 ozs. butter	5 eggs
6 ozs. sugar	$\frac{1}{2}$ teaspoonful of Elliott's
6 ozs. flour	Queensland baking
6 ozs. chocolate	powder
Essence of vanilla.	

MODE.—Cream the butter and sugar, beat the eggs, grate the chocolate, sift the flour and baking powder together, then add the eggs to the butter and sugar and stir in the chocolate and flour, and the essence. Have ready some patty pans, half fill with the mixture, and bake from ten to fifteen minutes. If a little milk be used, one or two eggs may be dispensed with.

687—RAINBOW CAKE.

2 ozs. flour	2 ozs. cornflour
3 eggs	2 ozs. butter
1 tablespoonful dissolved	3 ozs. sugar
chocolate	Some jam
$\frac{1}{4}$ teaspoonful Elliott's Queens-	Cochineal
land baking powder.	

MODE.—Sift the flour, cornflour and baking powder. Beat the eggs well, then put the sugar and butter together, and beat to a cream, mix with the eggs and stir in the

flour, etc., gradually, add the essence and divide into three parts, with one part mix the chocolate, with another a little cochineal and leave the other plain. Bake in three sandwich tins in a moderate oven for fifteen minutes. When cold spread jam between them and place one on top of the other.

688—VICTORIA SPONGE.

3 eggs	3 tablespoonfuls white
1 teaspoonful Elliott's Queens-	sugar
land baking powder	3 tablespoonfuls flour

A piece of butter the size of a walnut.

MODE.—Melt the butter and mix well with all the other ingredients, divide into equal parts and bake in two well buttered sandwich tins in a moderate oven, when cold spread a layer of jam and fold together. Time for baking, twenty minutes.

689—GROUND RICE CAKE.

3½ ozs. ground rice	5 ozs. flour
½ lb. butter	½ lb. castor sugar
3 eggs	½ of a lemon rind (grated).

MODE.—Beat the butter to a cream and work the sugar, lemon rind and it altogether for ten minutes. Add the eggs (which have been previously beaten), flour and rice by degrees, and turn in, stirring the whole time. Bake in a buttered paper lined mould.

690—CREAM TARTS.

½ lb. flour	4 ozs. butter
6 ozs. sugar	4 eggs
1 pt. of cream	Essence.

MODE.—Make a paste with flour and butter, two ounces sugar and one egg, roll this out thinly and line some cake tins with it, pinch the edges in to hold the

Cakes.

cream. Mix three eggs with the cream and the remainder of the sugar and a little essence. Pour this into the cakes and bake in a quick oven. On removing from the oven sprinkle with some sugar.

691—CORNFLOUR CAKE.

6 ozs. cornflour	$\frac{1}{4}$ lb. butter
4 ozs. sugar	1 tablespoonful of milk
3 eggs	Essence of lemon or vanilla.

MODE.—Beat the eggs very well, mix with the butter (beaten to a cream) sugar, cornflour, milk, eggs and essence. Beat the mixture for twenty minutes and bake in a hot oven.

692—SNOW CAKE.

1 lb. arrowroot	$\frac{1}{2}$ lb. sugar
$\frac{1}{2}$ lb. butter	6 eggs (the whites)
Essence of lemon.	

MODE.—Beat the butter to a cream, stir in the sugar and arrowroot gradually, at the same time beating the mixture well, whisk the whites of the eggs to a stiff froth, then add them to the other ingredients and beat well for twenty minutes and add the essence of lemon. Bake in a moderate oven for one and a half hours.

693—SPONGE CAKE.

4 eggs	4 tablespoonfuls sugar
1 dessertspoonful of butter	Small cup of sugar
Salt.	

MODE.—Beat the eggs for fifteen minutes, add the sugar, flour and salt and then the butter, (beaten to a cream.) Bake in a greased cake tin for fifteen to twenty minutes.

694—SPONGE CAKE (Another way).

6 eggs	6 ozs. flour
6 ozs. sugar	Essence of lemon

Cakes.

MODE.—Separate the whites of the eggs from the yolks, beat the whites to a stiff froth, mix the sugar well with the yolks, then stir with the whites, sift the flour in gradually (beating the eggs, etc., lightly all the time) flavour with the essence, then put in a tin, lined with greased paper and bake in a quick oven.

695—KING'S CAKE.

$\frac{1}{4}$ lb. butter	$2\frac{1}{2}$ ozs. sugar
$2\frac{1}{2}$ ozs. powdered almonds	1 finely chopped citron
A little spice	Raisins
Rind of a lemon	$2\frac{1}{2}$ ozs. flour

4 eggs.

MODE.—Beat the butter to a cream and grate into it the lemon rind, and with the sugar mix well, add the yolks of the eggs, almonds, citron, spice, raisins and the flour, previously mixed with the whites of the eggs, when thoroughly amalgamated, put the mixture into a buttered tin and bake in a moderate oven, after it is baked turn out of the tin and ice, afterwards setting in a cool place.

696—ARROWROOT CAKE.

$\frac{1}{2}$ lb. arrowroot	$\frac{1}{2}$ lb. sugar
$\frac{1}{4}$ lb. butter	3 eggs

1 tablespoonful Elliott's Queensland baking powder.

MODE.—Mix the arrowroot, sugar, butter and baking powder together, then add the eggs (yolks and whites beaten separately). Bake in patty tins.

697—FRENCH CAKE.

3 tablespoonfuls butter	2 teaspoonfuls cream of tartar
5 eggs	1 cup of milk
$1\frac{1}{2}$ teaspoonfuls baking soda	Essence of vanilla.
2 cups sugar	

Cakes.

MODE.—Mix the sugar and butter together and beat to a cream, add the cream of tartar, baking soda, essence, and the eggs beaten thoroughly, then add the milk and a little flour to thicken. Bake in a buttered cake tin for about fifteen minutes.

698—ANGELS CAKES.

1 lb. flour	1 cupful of sugar
The whites of 6 eggs	$\frac{1}{4}$ lb. butter
Vanilla essence.	

MODE.—Rub the butter into the flour, add the sugar and a pinch of salt, beat the whites of the eggs to a stiff froth, stir in with the flour and sugar, add sufficient milk to make it moist enough to drop from the spoon; butter some patty pans and put a spoonful of the mixture into each pan. Bake in a hot oven for nearly twenty minutes.

699—COCOANUT CAKE.

2 cups of sugar	1 cup of butter
Yolks of 4 eggs	$1\frac{1}{4}$ cups of cold water
Whites of 3 eggs	3 tablespoonfuls of Elliott's
Grated cococanut	Queensland baking
3 cups of flour	powder.

MODE.—Beat the sugar and butter together for twenty minutes, add the yolks and whites of the eggs beaten well (separately), then the flour, baking powder and water, mix all well together and bake in two sandwich tins; when cold, ice the tops, then put the other cake on top, ice the whole of it and cover it with cococanut.

700—CINNAMON BISCUITS.

$\frac{3}{4}$ lb. sugar	$\frac{1}{2}$ lb. butter
3 teaspoonfuls of cinnamon	Flour.

MODE.—Beat the sugar and butter to a cream, add the cinnamon and enough flour to make it into a thick paste, roll out very thin and cut into rounds; bake in a quick oven on a tin with a little flour sprinkled on it.

Cakes.

701—BRANDY SNAPS.

$\frac{1}{2}$ lb. flour	2 ozs. butter
$\frac{3}{4}$ lb. moist sugar	$\frac{1}{2}$ lb, treacle.

MODE.—Mix all together, roll out on a floured slab to the thickness of a shilling, and with a plain cutter, cut them five or six inches in diameter; put them in slightly greased tins and bake in a moderate oven for ten minutes.

702—ROCK CAKES.

$\frac{3}{4}$ lb. flour	1 teaspoonful of Elliott's
$\frac{1}{2}$ lb. sugar	Queensland baking
2 ozs. candied orange or	powder
lemon peel	$\frac{1}{2}$ lb. currants
2 tablespoonfuls of milk	$\frac{1}{2}$ butter
2 eggs.	

MODE.—Put all the dry ingredients into a basin, beat the butter to a cream and beat the eggs with the milk; now add the butter to the ingredients in the basin, then mix to a very stiff dough with the eggs and milk. Bake on a greased baking tin in little rocky pieces in a quick oven for twenty minutes.

703—DESSERT CAKES.

2 tablespoonfuls of butter	2 eggs
4 tablespoonfuls of milk	1 cup of flour
1 cup of sugar	

A few drops of essence of vanilla or lemon.

MODE.—Mix the flour, sugar, essence and butter together, then add the eggs well beaten up, and lastly the milk. Bake in a moderately quick oven.

704—CARAWAY CAKE.

$\frac{1}{2}$ cup of butter	1 cup of sugar
3 eggs	2 cups of flour
Caraway seeds.	

Cakes.

MODE.—Beat the butter to a cream, then add the sugar to it, beat well thoroughly the yolks and the whites of the eggs separately, add the flour to them and mix all together. Bake in a quick oven for fifteen minutes.

705—COCOANUT BISCUITS.

$\frac{1}{2}$ lb. sugar	3 eggs
$\frac{1}{2}$ cup of butter	2 teaspoonfuls of Elliott's
$\frac{3}{4}$ lb. flour	Queensland baking
3 tablespoonfuls cocoanut	powder.

MODE.—Beat the butter and sugar to a cream, mix the baking powder and cocoanut with the flour and add to the butter and sugar, then add the eggs (well beaten). Bake for ten minutes in a hot oven.

706—A NICE PLAIN CAKE.

1 tablespoonful of butter	1 teaspoonful of Elliott's
2 tablespoonfuls of dripping	Queensland baking
3 tablespoonfuls of sugar	powder
5 tablespoonfuls of flour	2 eggs
1 handful of sultanas	2 pieces of lemon peel.

MODE.—Mix the yolks of the eggs, butter, dripping and sugar all well together, add the whites of the eggs well beaten and a little milk; sift in the flour and baking powder, and lastly add the sultanas. Bake in a hot oven in a greased tin covered with brown paper.

707—ORANGE CAKE.

6 eggs	The juice of 2 oranges
$2\frac{1}{2}$ cups of flour	1 large teaspoonful of
1 cup of sugar	Elliott's Queensland
A pinch of salt	baking powder.

MODE.—Break the eggs and put the whites into one basin and the yolks into another; beat the yolks for five minutes, next add the sugar and beat for twenty minutes,

Cakes.

then add the whites well beaten; then take a cup of boiling wates, squeeze in the juice of the oranges and add salt and then sift the flour and baking powder in slowly, mix altogether. Bake in two tins about three inches deep, when baked, spread icing between them.

708—RIBBON CAKE.

4 eggs	1 teaspoonful of Elliott's
1 cup of flour	Queensland baking
1 cup of sugar	powder.

MODE.—Beat up the eggs and sugar for twenty minutes, add the flour and baking powder, divide in three, color one-third with cochineal, another with dissolved chocolate, allow the third to be baked as it is, put each on buttered plates and bake for fifteen minutes, when done put one on top of the other with whipped cream, jam or lemon cheese between. Ice the top with one cup of sugar, a pinch of cream of tartar, half a cup of water; boil this for four minutes, stir it until it is quite white, then put on top of the cake.

709—WALNUT CREAM SANDWICH.

4 eggs	1 teaspoonful of Elliott's
1 cup of sugar	Queensland baking
1 cup of flour	powder
A little cream or custard	1 doz. walnuts.

MODE.—Beat the eggs and sugar together for twenty minutes, sift the flour and baking powder into them with a pinch of salt, place it on four well greased flat plates; bake from four to six minutes. when cold add whipped cream, essence of vanilla and about a dozen finely chopped walnuts, add sugar to taste, put the mixture between the cakes, press tightly together and brush over with icing sugar.

710—CORNFLOUR CAKES.

1 cup of flour	1 teaspoonful of cream of
$\frac{1}{2}$ teaspoonful of baking	tartar
powder	$1\frac{1}{2}$ cups of sugar
1 cup of cornflour	5 eggs.
1 cup of butter.	

MODE.—Beat the butter and sugar to a cream, add the eggs, then the dry ingredients sifted in, beat altogether; well grease some patty pans, nearly fill each with the mixture and bake for ten or fifteen minutes.

711—QUEEN'S SAVARIN.

1 small teaspoonful of	3 eggs
brewers yeast.	$\frac{1}{4}$ lb. sugar
1 tablespoonful of cream	$\frac{3}{4}$ pt. milk
$\frac{1}{2}$ lb butter	Almonds
2 lbs. flour	$\frac{1}{3}$ lb. loaf sugar
$\frac{1}{2}$ teaspoonful of salt	Essence of vanilla
$\frac{1}{2}$ gill of water	Angelica
Liqueur glassful of mara-	Whipped cream
chino	Crystalized cherries
Essence of almonds	A little cream or custard

MODE.—Place in a basin the yeast (if home made yeast is used double the quantity or treble it according to the strength of the yeast). the cream and the eggs slightly beaten, quarter of a pound of sugar, the butter (melted) and the milk, mix these thoroughly, sift the flour and salt into another basin, make into a soft dough with the milk, etc., knead for a minute or two till smooth; grease well an open mould (*i.e.*, a mould with a hole in the centre), sprinkle the mould well with blanched and chopped almonds, three parts fill with the mixture and put to rise in a warm place, when nearly risen to the top, bake in a brisk oven, covering with buttered paper to prevent it getting too brown. While baking, boil the loaf sugar in half a gill of water, until when it is dropped on a fish slice

or sieve it falls through the holes in long syrupy drops ; add a glass of one of the liqueurs named or any that may be preferred, or substitute orange flour water for liqueurs, the vanilla, two teaspoonfuls of milk containing three drops of essence of almonds, stir these together, and when the cake is turned out of the mould stand it on a sieve and brush over five or six times with the syrup, letting each coating set before putting on the next, place in a glass dish and fill the centre of the cake with whipped cream (sweetened) and flavour the same as the syrup, decorate with slices of angelica and crystalized cherries ; serve hot or cold as cake or pudding.

712—RECORD CAKES.

1 lb. flour	2 ozs. crystalised cherries
$\frac{1}{4}$ lb. butter	$\frac{3}{4}$ lb. sugar
3 ozs. pistachio kernels	8 eggs
1 gill cream or milk	Rose water flavouring
$1\frac{1}{2}$ teaspoonfuls of Elliott's Queensland baking powder.	

MODE.—Cream the butter and sugar ; sift the flour and baking powder ; beat the yolks of the eggs into the butter and sugar with a wooden spoon ; whisk the whites to a stiff froth and stir gently in ; stir in the flour quickly and lightly ; if using cream, have it ready whipped and flavoured with rose water, or mix the flavouring with the milk and add while stirring in the flour. Have the cherries and pistachio kernels chopped, mix in the other ingredients ; have ready greased some little patty tins ; place a spoonful of the mixture in each and bake ten or fifteen minutes.

713—ALMOND GINGER BREAD.

6 ozs. butter	8 ozs. golden syrup
6 ozs. sugar	8 ozs. flour
3 eggs	1 teaspoonful ground spice
Pinch of baking powder	1 dessertspoonful ground
4 ozs. almonds	ginger.

Cakes.

MODE.—Beat the butter and sugar together in a basin until creamy; add the eggs, the golden syrup and the flour, with which is thoroughly mixed the spice, ginger and baking powder; add the almonds (blanched and shreaded), pour into a greased and papered baking sheet and bake about three-quarters of an hour in a moderate oven.

714—SANDWICH CAKE (Quick).

2 eggs	1 cup flour
$\frac{3}{4}$ cup of sugar	2 tablespoonfuls butter
2 tablespoonfuls hot water	2 teaspoonfuls baking powder.
Essence of vanilla	

MODE.—Place all dry ingredients in a basin; beat the eggs in another basin with water and the butter, which should be melted. Put the baking powder in last, also essence; then mix all together. Bake in a quick oven—in ordinary sandwich tins—and when done place jam in between, whilst the cakes are still warm.

715—DERBYSHIRE SPONGE.

1 teacupful sifted flour	1 teacupful sugar
A pinch of salt	3 eggs
1 teaspoonful baking powder,	

MODE.—Mix all the dry ingredients together, then break in the three eggs, beat well until all is thoroughly mixed; bake on a papered tin for seven minutes; spread with jam and roll; dust over with icing sugar.

716—LEMON DROPS.

$\frac{3}{4}$ lb. sugar	1 lb. flour
6 ozs. butter	4 eggs
2 teaspoonfuls baking powder	Essence of lemon
A few chopped almonds.	

Cakes.

MODE.—Mix the flour, sugar, almonds and baking powder well together, then add the butter (melted) and eggs well beaten up, also the essence; make into small round balls; roll, and bake for fifteen minutes in a steady oven.

717—FRENCH PANCAKE.

1 teaspoonful of butter	1 teaspoonful sugar
1 teaspoonful flour	A small cup of milk.

MODE.—Beat the butter and sugar to a cream, then work in the flour and add gradually the milk; pour into a buttered enamelled plate and place in a hot oven for ten to fifteen minutes.

718—COCOANUT PYRAMIDS.

2 cupfuls grated cocoanut	2 tablespoonfuls flour
1 cupful castor sugar	The whites of 2 eggs.

MODE.—Beat the whites of two eggs and mix into a stiff paste with the other ingredients; roll into pyramids and bake a light brown.

719—OATMEAL BISCUITS.

2 tablespoonfuls oatmeal	4 tablespoonfuls flour
1 teaspoonful Elliott's Queens- land baking powder	1 saltspoonful salt Warm water.

MODE.—Mix two tablespoonfuls of oatmeal, four tablespoonfuls of flour, a saltspoonful of salt and the baking powder well together, then put in sufficient warm water to make a nice light paste; roll out very thin, and cut into pieces of about two inches long and one wide, and bake in a smart oven for five to seven minutes.

BREAD.

720—TO MAKE YEAST.

As many hops as you can grasp	1 qt. of water
in your hand	A pinch of salt
4 tablespoonfuls sugar	1 lb. lump ginger
1 tablespoonful flour.	

MODE.—Tie the hops in a piece of muslin and boil for an hour in the quart of water with all the other ingredients; mix the flour to a smooth paste and add to it when nearly cold, and strain and bottle it (champagne bottles are the best); allow it to remain for twenty-four hours before corking. If the flour is not very good sift it through a very fine sieve and put it out in the sun, and allow it to remain there for four or five hours.

721—TO MAKE BREAD.

1 cupful of yeast	1 tablespoonful of salt
8 lbs. of flour	4½ pts. tepid water.

MODE.—Sift the flour into a deep dish, heap it round the sides, leaving a hollow in the centre; put into it three pints of warm water, a large spoonful of salt and the yeast. Have ready the remainder of the water, and put in as much as will make it into a nice soft dough, kneading it well with both hands. When it is nice and smooth sprinkle a little flour over it and place it in a warm place with a clean towel folded thickly over it, and leave it for three or four hours; then knead it for a quarter of an hour, cover it and set it to rise again; divide into six loaves, and bake in a quick oven for an hour and a quarter to an hour and a half.

722—USEFUL HINTS ABOUT BREAD.

WHEN BAKED IN A CAMP OVEN.

Put into the centre of a camp oven an ordinary cocoa or coffee tin, and place small loaves around it, that allows the steam to work through, and your loaves are baked evenly.

ABOUT RISING.

In cold weather, if the bread won't rise, place the dish over a bowl of boiling water.

BREAD MADE OVER NIGHT.

It may be convenient for some housekeepers to make their bread over night ; if such is the case, cover it closely in a warm room till morning.

723—KNEADING BREAD.

After the dough is mixed flour the hands, and with your fists beat and pummel the dough well, first with one hand and then the other, all around. Work it thus until it does not stick to your hands ; the more you knead your bread the whiter it is.

724—DOUGH.

Never allow the dough to get cold before it is finished or it will be heavy. If you have not enough yeast it will make the dough heavy. Do not stand it too near the fire, but keep it warm at a steady heat. If the dough be allowed to overwork itself in warm weather it will become sour. A very clean earthenware bowl, clean hands and arms, nice fresh yeast is always required in making bread.

SWEETS.

725—FONDANT.

2 lb. sugar $\frac{1}{2}$ a cup of water
 $\frac{1}{4}$ a teaspoonful of cream of tartar.

MODE.--Place the sugar and water in a moderately large saucepan; when melted mix the cream of tartar with a little water and stir in; do not exceed the quantity of cream of tartar given, or the fondant will be a failure; have a brush and basin of cold water handy, and while the syrup is coming to the boil brush round the sides of the saucepan occasionally to prevent the sugar crystallising; soon as it boils place the cover on the saucepan and boil rather quickly. Have ready a piece of thin wire twisted into three or four loops at one end; when the syrup begins to look thick dip this wire in, and if the syrup is thick enough to form a film across the loops, blow through them (holding the wire over a piece of paper); if the syrup blows out in a flaky sort of bubble, it has reached what is called the "feather degree," which is required for fondant; take off as soon as this degree is reached. Have ready a large basin which has been rinsed out with cold water, turn the syrup into this without delay; place the basin in another containing cold water, which must be renewed as soon as it gets warm; sprinkle the top of the syrup with cold water to prevent it caking, and allow it to stand until flesh warm; then with a wooden spoon beat the syrup until it becomes quite stiff and white; it will suddenly turn to a hard white mass, and must be beaten until this happens; turn to a board and knead as you would dough, using icing sugar instead of flour; and when of a smooth elastic consistency it is ready to use, or put away in a basin covered with a damp cloth until required. This fondant is the foundation for chocolate cream, cocoanut ice and other sweets; for colouring it the

vegetable colourings are the best, being quite harmless and in many ways the most suitable. Be careful to procure the very best white crystalised sugar for fondant.

726—COCOANUT ICE.

Fondant	Flavouring
Desiccated cocoanut	Colouring

Icing sugar.

MODE.—Take about half a pound of fondant, place it in a saucepan and heat sufficiently to make it soft; into this stir about a cupful of desiccated cocoanut, work on a board with icing sugar until set again; divide into two or three portions, add essence and colouring according to taste, leaving one portion of white; the colouring and essence can be worked in by kneading on the board. Have ready a greased pie-dish or soup plate, place the cream in layers, for instance, if three colours are used, say one portion green and another pink, and the third white, place in according to taste and let it remain in a cool dry place till quite set; turn out and cut into blocks or any other shape you may wish.

727—COCOANUT ICE (Another Way).

2 cups of sugar	$\frac{1}{2}$ cup of milk
$\frac{1}{2}$ lb. desiccated cocoanut	Essence of vanilla.

MODE.—Boil the sugar and milk from four to six minutes; put in a basin with the cocoanut and stir till thick and white, like blanc mange; put on a greased plate (after putting the essence in); repeat above and colour with a little cochineal and put on top of the white layer.

728—JELLY CREAMS.

$\frac{1}{4}$ lb. fondant	Colouring
2 doz. French jellies	Essence.

MODE.—Knead the fondant on a well sugared board (using icing sugar); have it all white, or divide, and colour it according to taste; work in any suitable essence;

roll the fondant out thinly, cut into pieces about an inch square and bring the points of the square to form a sort of envelope; in this place have a French jelly, press the points of the envelope slightly together; spread on dishes and put away to dry.

729—DATE CREAMS.

1 lb. dates	Essence
$\frac{1}{2}$ lb. fondant	Colouring.

MODE.—Choose fresh dates that can be easily separated and not have a squashed appearance; stone the dates carefully; have ready the fondant, which will be divided and each portion differently coloured and flavoured to form a variety. Break off small pieces of fondant, roll the length of the dates, place in the space left by removing the stone, press the dates lightly together, allowing the fondant to be seen; then let them stand until the fondant is firm.

730—FRENCH JELLIES.

1 oz. gelatine	2 lbs. sugar
$1\frac{1}{2}$ cups of water	Colouring and essence.

MODE.—Soak the gelatine in half the water (cold), and when soft pour on the other half (boiling), place in a saucepan with the sugar, skim well, bring to the boil and boil for twenty minutes. Rinse a number of soup plates out with cold water; pour a portion of the liquid jelly into each; add different essence and colouring to all the plates; leave one white and flavour with colourless essence, rose or almond; place on cold water or in a cool place, but not in ice, until the next day, then with a sharp knife cut out of the plates in strips and cut into squares, diamonds or triangles; roll in icing sugar or ordinary white sugar, and spread on trays or dishes to dry.

731—CHOCOLATE CREAMS.

Fondant	Butter
Essence	Chocolate.

MODE.—Take a piece of fondant and work into it whatever essence is preferred ; work it on a baking board, well dusted with icing sugar ; if liked, a portion of the fondant may be coloured by dropping a little on and working it on a board till thoroughly blended ; roll it into tiny balls or shapes, as fancy suggests. Scrape two or three cakes of chocolate into a basin, drop in a tiny piece of butter ; add about a dessertspoonful of fondant, place in the oven or in a saucepan of boiling water until dissolved ; drop the balls into the chocolate (it must not be too warm or the balls will melt) ; coat thoroughly, then take out with a piece of bent wire, place on a greased tin or dish to dry and put away in a cool dry place.

732—FIG CREAMS.

1 box of preserved figs	Essence
$\frac{1}{2}$ lb. fondant	Colouring.

MODE.—Cut the figs into quarters ; knead the fondant on the board, and, if wished, colour a portion of it ; work in any essence preferred (lemon is suitable for this sweet) ; roll small pieces of the fondant into balls ; just open the quarters of figs, press in the fondant balls and spread on a dish to dry.

733—WALNUT CREAMS.

1 lb walnuts	Essence
$\frac{1}{2}$ lb. fondant	Colouring.

MODE.—Break the walnuts in half very carefully, trying to keep each half intact ; divide the fondant into two or three parts, kneading in colouring and essence to each ; break off pieces and roll into balls ; place these between the halves of the walnuts ; press together and put away to dry on a tray or dish.

734—FRUIT SANDWICHES.

$\frac{1}{2}$ lb. fondant	Essence and colouring
$\frac{1}{2}$ lb. figs	$\frac{1}{2}$ lb. prunes
$\frac{1}{2}$ lb. dates	$\frac{1}{2}$ lb. ginger.

Sweets.

MODE.—Divide the fondant into two parts, flavour each, say one with rose and another with lemon; colour one portion if wished; roll these out into thin squares on a board well dusted with icing sugar; chop the fruit altogether; spread the fruit on one-half of the fondant, cover with the other half, and with fancy cutters or a sharp knife cut into tiny designs; spread on a slightly greased tin dusted with icing sugar and allow to remain in a cool place until dry. Such a variety of fruit is not actually necessary; but when making sweets there are generally scraps of fruit left over, and this is a very delicious way of using them up.

735—RIBBON CREAMS.

$\frac{1}{2}$ lb. fondant

Colouring

Essence.

MODE.—Divide the fondant and knead on a board well dusted with icing sugar; have three or more portions, colour each differently, leaving one white; have a different flavouring for each, say lemon, vanilla, rose, and if a fourth is required, a few drops of almond; care must be taken not to allow any one flavour to predominate. These creams may be in different shapes, for instance, take tiny pieces of each, press together and roll into balls, or place some of each colour in layers and cut out with a cutter or sharp knife into tiny squares, diamonds and triangles; spread out to dry on a dish or tray.

736—CREAMS.

2 cups of sugar

$\frac{1}{2}$ cup of milk

Essence of vanilla.

MODE.—Boil the milk and sugar, stirring all the time, from four and a half to six minutes (take the time from when it commences to boil; do this also in the cocoa-nut ice); take off the fire and stir well; add the essence.

Have some dates stoned or comquats cut in half, or walnuts, prunes or almonds blanched and split; make a

ball of the cream and put the preserve on either side, put on a flat dish at a little distance by an open window to cool and dry. Some of the cream may be coloured.

737—MERINGUES.

Whites of 4 eggs

8 ozs. fine sugar

Essence.

MODE.—Beat the whites to a stiff froth, put in the sugar and essence, beat until they are stiff enough not to move when the plate they are put on is turned over; put on greased paper in the shape of an egg, and bake in a cool oven for an hour to an hour and a half; whip some cream and put between two of the meringues, or, if liked, preserve may be used instead, or the meringues may be made larger, and no filling will be then needed.



CHUTNEYS AND PICKLES.

738—TOMATO SAUCE.

40 lbs. tomatoes	2 qts. of the best vinegar
1 lb. of salt	1 lb. of sugar
2 ozs. cloves	4 ozs. of allspice
2 ozs. of whole pepper	$\frac{1}{2}$ oz. cayenne
6 lbs. of apples.	

MODE.—Put the tomatoes in a saucepan and boil until they are soft, then rub them through a sieve and boil the pulp for an hour, add the vinegar, salt, sugar, cloves, allspice, pepper (cracked) and cayenne, allow to boil four more hours ; slice and core the apples and boil with it. Allow to get cold, then bottle, cork and seal down with sealing wax.

739—TOMATO SAUCE (Another way).

MODE.—Take nine pounds of tomatoes, sprinkle them with salt and let them remain for two or three days. Boil them until the skins separate from them easily, then pulp them through a colander, leaving the skins behind ; to the pulp add 4 ozs. of eschallots (chopped fine), one drachm cayenne pepper, two drachms ground white pepper, two drachms grated nutmeg, half an ounce mixed spice, half an ounce ground ginger. Boil the whole well together for two hours, then add six ounces strong ascetic acid, three-quarters of a pint of best sherry. Cool, bottle and cork securely.

740—PICKLED BEETROOT.

To every quart of vinegar :—

1 oz. whole pepper	1 oz. cloves.
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MODE.—Wash the beetroot free from dirt, and put on in boiling water with a little salt ; allow it to simmer gently for an hour and a half, take it out and let it cool, when cool peel and cut into slices. Boil the vinegar, pepper and

Chutneys and Pickles.

cloves for about ten minutes, when cold pour over the beetroot, which has been previously put into jars. Tie over with bladder and it will be ready for use in about ten days.

741—PICKLED CAPSICUMS.

1 qt. of vinegar
1 oz. of whole pepper
 $\frac{1}{2}$ lb. of capsicums.

MODE.—Cut the stalks off the capsicums and cut each one half way up. Put the capsicums in a jar, boil the vinegar and whole pepper together for five minutes, when cold pour over the capsicums. Tie down with a bladder and they will be ready for use in eight days.

742—PICKLED EGGS.

1 qt. of vinegar
A tablespoonful of black
3 pieces of ginger
pepper
12 eggs.

MODE.—Boil the eggs for ten minutes, then place them in cold water for a minute and shell. Boil the vinegar with the pepper and ginger for five or ten minutes. Put the eggs into a jar and pour over them the vinegar, etc. boiling hot; when it is cold tie down with a bladder to exclude the air.

743—PICKLED LIMES.

Limes
A blade of mace
Brine
8 chillies
1 qt. of vinegar
6 cloves
10 whole pepper corns.

MODE.—Boil a pound of salt in a quart of water until a potato will float in it, then pour the salt water over the limes and allow them to stand for twenty-four hours, then strain and put the fruit into a jar; boil the vinegar with the other ingredients for half an hour and pour over the limes boiling. Allow it to cool then tie up with bladder and allow it to stand from ten to twelve days.

744—PICKLED LIMES (Another Way).

To every quart of vinegar add :—

8 birdseye chillies or a salt-	1 oz. of whole pepper
spoonful of cayenne	(bruised)
1 oz. of cloves.	

MODE.—Wash the limes, dry them with a cloth, and put them into a jar. Boil the vinegar and other ingredients for three hours and when nearly cold pour over the limes, not removing the chilles and spices. Tie down with a bladder and allow to remain for twelve or fourteen days.

745—PICKLED CABBAGE.

To every quart of vinegar add :

1 oz. whole pepper	$\frac{1}{2}$ oz. of ginger
$\frac{1}{4}$ oz. of cloves	Saltspoonful of cayenne
	Salt.

MODE.—Take off the outside decayed leaves of the cabbage, cut the heart into four, remove the stalks and cut across in very thin strips ; lay this on a dish and sprinkle with plenty of salt, cover with another dish, then let it remain for twenty-four hours, and turn in a colander to drain. In the meantime boil the vinegar for two hours with the whole pepper, ginger, cloves and cayenne. Put the cabbage into jars, and when the vinegar is cold, strain, cover the cabbage with the vinegar and tie down with a bladder. Keep in a dry place and it will be ready for use in six days. I have used the white cabbage and boiled a little cochineal with the vinegar to color it.

746—PICKLED ONIONS.

6 lbs. nice young small	1 tablespoonful of whole
onions	pepper
3 qts. vinegar	10 cloves
	1 piece of ginger.

Chutneys and Pickles.

MODE.—Boil the vinegar with the cloves, pepper and ginger for an hour, then put it on the side to cool, peel the onions and place in a jar, cover with the vinegar, etc., and allow them to stand for a week or ten days, tie down with a bladder and put them in a dry place; these will keep for six or eight months. Do not peel the onions with a steel knife or you will turn them a bad color, it is always best to use a silver one.

747—PICKLED CUCUMBERS. No. 1.

12 small cucumber $\frac{1}{4}$ lb. chillies or 2 teaspoonfuls
 $\frac{1}{2}$ lb. salt of cayenne
8 young vine leaves.

MODE.—Pick out nice young cucumbers not too small, put them in a jar, if the jar is too big for a dozen and you have more cucumbers, fill it. To every gallon of water allow a quarter of a pound of salt, and a teaspoonful of cayenne or four ounces of chillies; cover the cucumbers with this mixture, pack them as tight as you can and be sure that the water covers them, then put on the vine leaves. Cork the jar down securely and allow them to stand for eight or nine days, then they ought to be ready for use.

748—PICKLED CUCUMBERS. No. 2.

To every quart of vinegar add :—

1 oz. ginger 1 oz. whole pepper
 $\frac{1}{4}$ oz. salt.

MODE.—Boil the vinegar with the ginger, whole pepper and salt for an hour and strain. Put the cucumbers in a jar, packed tight, then cover with the vinegar when cold and cork the jar securely; allow them to remain six or eight days and they will be ready for use.

749—MANGO CHUTNEY.

12 lbs. of peeled mangoes 3 lbs. of sugar (white)
 $1\frac{1}{2}$ lbs. fine salt 2 lbs. of green ginger
 $\frac{1}{4}$ lb. green garlic 2 lbs. of chillies
3 lbs. of raisins 7 bottles of vinegar.

Chutneys and Pickles.

MODE.—The mangoes must be just turning yellow but not soft, take out the stone. These quantities are weighed when everything is peeled and all put through the sausage machine; all the ingredients must be put on at the same time. Boil the chutney until a nice golden brown, which will take nearly four or five hours.

750—TOMATO CHUTNEY.

3 qts. tomatoes	6 drachms of cayenne
1 lb. coarse brown sugar	1 lb. sultanas
6 ozs. salt	5 ozs. mustard seed
3 ozs. strong acetic acid	$\frac{1}{4}$ lb. garlic.

MODE.—Rub the tomatoes through a colander to a pulp; when strained, add the raisins (chopped) and the garlic shredded very fine, bruise the mustard seed and mix in a mortar with the sugar, salt and spice, gradually add them to the tomatoes; boil the whole for two or three hours, constantly stirring, and lastly add the acetic acid. Cool, bottle and cork.

751—TOMATO CHUTNEY (Another Way).

14 lbs. tomatoes	6 large apples or dried apples
6 chillies	
3 ozs. allspice	6 or 7 good sized onions
2 ozs. whole pepper	A teaspoonful of mustard seed
1 oz. of cayenne	
2 large pieces of whole ginger	3 ozs cloves
Water and vinegar	Treacle
	$\frac{1}{2}$ lb. brown sugar.

MODE.—Take the tomatoes when they are just beginning to color, slice them and leave them in salt for fourteen hours, then carefully pour all the juice from them, put them into a preserving pan, with the onions (sliced), chillies, mustard seed, allspice, cloves, pepper, cayenne and ginger, cover them with equal quantities of treacle, water and vinegar; boil in a separate pan the

apples with the brown sugar, mash them well when cooked and add to the chutney. The whole takes about an hour and a half after it has commenced to boil.

752—TOMATO RELISH.

12 tomatoes (large)	1 handful of salt
4 medium sized onions	Vinegar
1 tablespoonful curry powder	1½ tablespoonfuls dry mustard
1 lb. sugar	5 or 6 chillies or cayenne.

MODE.—Cut the tomatoes in four, about the size of a walnut, place them in a large dish and sprinkle the salt over them; let them stand for twelve hours. Take the onions and cut about the same size, place them in another dish and do the same as above. In the morning pour away the water that has run out of both, then put the onions and tomatoes together into a saucepan with enough vinegar to just cover them, place on the fire and boil for five minutes. While they are boiling mix up the curry powder and mustard in a little cold vinegar, put into the saucepan with the sugar and chillies or cayenne, stir well and boil half an hour.

753—CAPSICUM CHUTNEY.

To every pound of capsicum pulp allow :

1 lb. sugar	½ pt. vinegar.
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MODE.—Boil the capsicums in a lot of water till tender, then strain and pound up to a pulp, add the sugar and vinegar and boil till thick.



JAMS AND PRESERVES.

754—ROSELLA JAM.

To every lb. of the shell A little water
allow 1 lb. of sugar.

MODE.—When making rosella jam it is necessary to separate the shell from the pod ; tie the pods up in a piece of mosquito net and put them into the preserve pan with the rosellas, sugar and a little water ; allow them to stand by the fire for an hour, where it is just hot enough to bring them slowly to a boil ; allow them to simmer gently for an hour and a half or two hours ; take out the pods and let the jam get cool ; then put into preserve jars. Those with the patent tops are very handy.

755—ROSELLA JELLY.

To every pt. of juice add 1 lb. A little water
sugar.

MODE.—When making rosella jelly there is no occasion to pick them ; you can put them into the preserving pan just as you get them, with a little water to every pint of fruit ; allow it to boil for two or three hours, then strain it through a sieve ; put one pound of sugar to every pint of juice, and put this back into the preserving pan and boil for an hour, or until it jellies in a saucer ; when cool, fill the preserve jars, and when quite cold fasten them up securely.

756—ROSELLA JELLY (Another Way).

1 cupful the hard portion to Enough water to float the
3 pts. of the other rosellas.

MODE.—Boil until soft ; strain off the juice and replace in the pan with a pound of brewers' crystal to each pint of juice ; boil for about three-quarters of an hour,

skimming well, and make sure by dropping a little on a plate (before removing it from the fire) that the jelly will be jelly when cold.

757—PRESERVED PINEAPPLE.

To every lb. of pineapple add 1 lb. of sugar and a little water.

MODE.—Peel the pineapple and cut into thin slices ; put the sugar into a preserving pan, allowing a quarter of a pint of water to every pound of sugar ; when it is boiling drop in the slices of pineapple, and allow it to boil for about half an hour ; put the pineapple into jars and cover with syrup ; close down securely and stow it away until required.

758—PINEAPPLE JAM.

To every lb. of fruit add 1 lb. of sugar.

MODE.—Weigh the pineapple after it is skinned, then chop or cut it in very thin pieces ; put it in a preserving pan with the sugar ; watch until it boils ; then move on one side and allow it to simmer for four or five hours. When cold put into preserve jars.

759—PINEAPPLE JAM (Another Way).

6 pineapples

6 apples

9 lbs. sugar.

MODE.—Peel and slice the pineapple, cut them into squares; cover with sugar and let stand for twenty-four hours on a large china dish; place in a preserving pan, or large stewpan, with the strained juice and grated rind of the lemons; boil till tender and sufficiently set; put into jars, and when cold tie down carefully and store in a dry place.

760—GUAVA JELLY.

To every pt. of juice add 1 lb. of sugar and the juice of 1 lemon.

MODE.—Choose the large guavas, cut them into small pieces; put into a preserving pan and allow a quarter pint of water to every pound of sugar; allow to boil gently for four hours, or until the juice is a nice pink colour; strain through a tea towel tied to the four legs of a chair; then put the sugar into the preserving pan with the juice of the guavas and juice of a lemon; allow this to simmer gently until it begins to set; try it occasionally in a saucer; put it in the preserve jars when nearly cold, and when quite cold fasten the jars up securely.

761—PIE MELON JAM.

1 lb. pie melon	$\frac{1}{2}$ lb. sugar
$\frac{1}{4}$ oz. ground ginger	Juice and rind of 1 lemon
1 apple.	

MODE.—Peel the melon and cut into small dice-shaped pieces; cut the lemon in very thin slices, also the apple (peeled and cored); put the whole into a preserving pan with the sugar and ginger; allow it to boil for five hours and be careful to keep it stirred all the time. Allow it to get cold and then fill the preserve jars and fasten securely.

762—PRICKLY PEAR JELLY.

1 lb. fruit	1 lb. sugar
Juice of 1 lemon	Rind of $\frac{1}{2}$ a lemon
$\frac{1}{4}$ pt. water.	

MODE.—Cut the fruit in half, put it into a large basin, cover it with the sugar and allow it to stand for a couple of hours, then put it into the preserving pan with the lemon juice, rind and water. Allow it to simmer for four hours or until it jellies, then strain through a towel tied to a chair, or a felt jelly bag. When nearly cold put into the jars, and when quite cold fasten it up securely.

763—MARMALADE.

To every lb. of Seville oranges add 1 qt. of water, 1 lemon and $1\frac{1}{2}$ lbs. sugar.

MODE.—Cut up the oranges very fine, and the lemon, put them into a basin with the water and allow them to soak for twenty-four hours, then boil until tender. Allow one and a half pounds of sugar to every pound of pulp and boil for another half an hour ; put into preserve jars.

764—ORANGE MARMALADE.

6 lbs. Seville oranges 8 lbs. of sugar

MODE.—Cut the peel of the oranges into strips so that they will come off in even pieces ; put the peel into a stewpan with a quantity of water and boil for two hours, then strain, cut the peel into long narrow strips. Squeeze the orange through a sieve, do not allow any of the seeds or the white skin to go through. Put the sugar, juice and the peel into a preserving pan and boil them from three-quarters of an hour to an hour, being very careful to remove the scum as it rises and stirring all the time. Put them into jam pots or preserving jars, cover with brandy paper and tie closely over.

765—ORANGE MARMALADE (Another Way).

6 lbs. Seville oranges 8 lbs. sugar.

MODE.—Take six pounds of oranges ; cut the peel so as to make it come off in four pieces. Put all the peels on the fire in a preserving pan with a large quantity of water and boil them for two hours, then cut them in very thin slices. While they are boiling, press the insides of the oranges through a sieve fine enough to prevent the seeds and skin from going through. When this is done and the peels cut into the thinnest shreds ; put the whole on the fire in a copper or brass pan with eight pounds of loaf sugar broken small. Boil it all together for ten minutes, it may then be taken off the fire and put into preserving jars.

766—CANNED CUMQUATS.

1 lb. fruit

1 lb. sugar

$\frac{1}{4}$ pt. water.

MODE.—Put the sugar into the preserving pan with the water, allow it to boil for half an hour; while boiling put in the cumquats and boil for another half an hour, then put into preserve jars and fasten down securely.

767—PRESERVED CUMQUATS.

1 lb. fruit

$1\frac{1}{2}$ lb. sugar

2 tablespoonfuls salt.

MODE.—The cumquats should be pierced through in a couple of places with a hat pin. Well cover them with water, and to every quart of water allow a teaspoonful of salt, boil for half an hour and then strain them. Put fresh water on the cumquats and boil till soft enough to receive the head of a pin, then pour away half the water and make up the quantity of fluid required. Allow a liberal pound and a half of sugar to every pound of fruit and fluid and the faster it boils after putting in the sugar the better. The success of this recipe is that the fruit boils as fast as possible; the faster it boils the better colour the jelly will be. Keep skimming with a strainer as so many pips boil out.

768—TO PRESERVE CUMQUATS (Another Way).

MODE.—Let them lie twelve hours in salt and water, wash them in clean water to remove the flavor of salt, put them in the preserving pan with plenty of cold water and let them boil gently until tender; keep filling up with boiling water as the fluid decreases, but do not let them boil too fast as the fruit will burst. Take out very carefully and lie them on a folded cloth to drain, cover with another cloth to keep them hot while you prepare the syrup, in which boil them gently until they are a rich golden color. When the syrup will jelly on a plate it is sufficiently boiled.

769—MANGO JAM.

1 lb. fruit

1 lb. sugar.

MODE.—Get mangoes that are just about to ripen, peel them, slice and remove the stone, weigh the fruit only, then put it into a preserving pan with the sugar, allow it to simmer for four or five hours, then when cool put into preserve jars.

770—CANNED PEACHES.

6 doz. peaches

2 lbs. sugar

3 pts. water.

MODE.—Allow the water and sugar to come to the boil, then halve the peaches and peel them, boil them in the syrup until you can run a clean hat pin through easily. Pour into the jars boiling, fill them very full and cork down, allow them to stand in a warm place until cool, then place them in the store room. The mason jar is the best.

771—QUINCE JELLY.

12 lbs. quinces

2 doz. cloves

12 lbs. sugar

1 pt. water.

MODE.—Peel the quinces and cut them up into small pieces, leaving the seed; put them into a preserving pan with the sugar, cloves and water; allow them to simmer gently for four or five hours; watch closely that the syrup does not catch the saucepan; then close the preserving pan down with a piece of brown paper under the lid, and allow it to simmer for another two hours. Strain through a piece of mosquito net; place in the preserve jars; when cold close tightly and keep in a cool, dark place.

772—ORANGE JAM.

8 oranges

2½ qts. of water

5 lbs. sugar.

MODE.—Wash the oranges, wipe perfectly dry with a nice clean cloth; cut into thin round slices; take out the seed and the little round of pith in the centre of the slices;

soak for twenty-four hours in two and a half quarts of water; place the whole in a preserving pan and boil for two hours; add five pounds of sugar and boil for two hours longer; it should then be thick enough to take up, if not, boil a little longer. It ought to be a golden colour and quite clear. Place in jars and cover down when cold

773—ORANGE STRAWS.

12 oranges

1 lb. sugar.

MODE.—Take the peel of the oranges and throw into cold water and boil until the peel is tender, using plenty of water and changing it after an hour's boiling, as the water gets very bitter. Put the peel in a colander to drain, and when cool, cut in long narrow strips with scissors, make a syrup of one pound of sugar, put into it one pound of orange peel and boil for twenty-five minutes. Take out the strips from the syrup with a fork and place upon plates to dry near the fire. Takes about two days for straws to dry sufficiently to pack in boxes.

774—FRUIT SALAD.

3 apples

2 or 3 oranges

1 small pineapple

4 granadillas (or 12 passion
fruit)

1 small pawpaw

fruit)

3 bananas

1 tin Skinner's Cape goose-

$\frac{1}{2}$ pt. wine (hock or sherry)

berries

4 tablespoonfuls of sugar.

MODE.—Peel the apples, oranges, bananas and paw-paw; cut these up very small and put into a glass dish; sprinkle well with sugar; on these put the passion fruit, granadillas and gooseberries; then scatter over all about three tablespoonfuls of sugar. Pour the wine over and allow it to stand for an hour before using.

In the southern colonies where pawpaw and grana-
dillas cannot be obtained other fruits can be used.

775—VEGETABLE MARROW JAM.

To every lb. of marrow allow $\frac{1}{2}$ lb. loaf sugar.

Rind and juice of 1 lemon $\frac{1}{2}$ oz. ginger.

MODE.—Peel the marrow, remove the seed and cut into small pieces, place in a pan with the sugar, lemon rind and juice, and the ginger. Let it stand all night; next day pour off the juice and boil; add the marrow, boil for one and a half to two hours, till it becomes thick and transparent. Pour into pots and cover.

776—TOMATO JAM.

MODE.—Scald the tomatoes and peel them, then sprinkle with sugar and allow them to remain over night; then drain away all the water and sprinkle again with sugar; let them remain a while longer and drain away the rest of the liquor, one pound of sugar to one pound of tomatoes, boil slowly for five hours, then allow them to boil quickly until the tomato seeds come to the top.

777—PRESERVED MELON.

MODE.—Make some lime water by mixing freshly slaked lime with water, say, a dessertspoonful to a quart, but the quantity is immaterial, as the water will only absorb a certain quantity. Leave for twenty-four hours and strain off. Cut the melon into neat squares and soak in the lime water all night: the object of this is to slightly harden the fruit so that the pieces will keep their shape. When cooked make a syrup in proportion to half a pint of water to two pounds of sugar; add (for a large melon) a dozen lemons (thinly sliced), and tartaric or citric acid to taste; when boiling add melon and boil till quite transparent.

778—TO MAKE AND CLARIFY SYRUP FOR PRESERVING.

To every $\frac{1}{2}$ gallon of water allow 1 lb. of sugar.

MODE.—Put this in a preserving pan, keeping out, say, a half pint of the quantity of water; well stir into the water and sugar the well beaten whites of one or more eggs, according to the quantity of syrup made; put all

this on the fire, but do not stir again ; let it come to the boil, and when it boils quickly and well up in the pan dash in the water (unused) as stated, and let it again boil well up when at once remove the pan from the fire, and let it stand five minutes ; then carefully remove the scum from the top, and you will have lovely clear syrup, in which put any fruit you wish to preserve and let it boil.

779—PAWPAP PRESERVE.

1 lb. sugar	$\frac{1}{2}$ pt. water
White of one egg	2 tablespoonfuls lime
1 gallon water.	

MODE.—Put the lime into the water and stir it until it is dissolved. Peel the pawpaw and cut into slices about two inches thick and the length of the fruit ; put these pieces into the lime water and allow it to remain for eight to ten hours ; then take the fruit out. Make the syrup No. 778 recipe, and when boiling put in the pawpaw and allow it to boil quickly for half an hour. Take out the fruit and arrange in glass jars lengthways, and when the syrup is cool fill the jars and cork down securely. If you want to keep this preserve for a length of time it is better to boil it a little longer.



EGGS.

780—TO CHOOSE EGGS.

In choosing eggs apply the tongue to the larger end of the egg; if it is warm, you may depend on the egg being fresh. No egg should be used for culinary purposes unless you are quite sure it is fresh, as it will spoil anything you are doing if the slightest taint is in it. Eggs that are bought should always be broken separately in a cup and then put in a basin; by this means stale eggs are easily rejected without spoiling the lot.

781—BOILED EGGS.

Be sure your eggs are fresh, as they cannot be too fresh for boiling, although the fresher they are the longer they take to boil; those that are two or three days old being boiled quicker.

MODE.—Put the eggs into the boiling water with a spoon, being sure that the spoon touches the bottom of the saucepan before it is withdrawn—that is to prevent the egg from falling or cracking. For a lightly boiled egg allow three minutes, or three and a half to four minutes will set the white nicely. For salads allow them to boil for ten minutes, then put them into cold water; roll them on the table with your hand and they will shell nicely.

782—FRIED EGGS.

6 eggs

Teaspoonful bacon fat.

MODE.—Be very sure that the pan is perfectly clean, warm it and rub it with a very clean towel; put the bacon fat in and allow it to get hot; break the eggs in a cup and then slip them into a pan; just loosen the edges with a knife; when the whites are nicely set take them up with a slice; serve on hot toast or with grilled bacon or

Eggs.

ham. If they are served with bacon or ham it should be cooked first. Some people like the eggs fried in a lot of dripping, but I do not agree with them, as that makes the eggs greasy.

783—POACHED EGGS.

6 eggs

Water

Tablespoonful of vinegar.

MODE.—Eggs for poaching should be about twenty-four hours old, as, if they are too fresh, it is difficult to get the whites to get. Pour the boiling water and vinegar into a clean pan; when it is quite boiling break an egg into a cup, then slip it into the water; with a spoon pour a little of the boiling water over them; do this with all the eggs. Great care should be taken to keep the whites together—for inexperienced persons it is as well to have a poacher. About three minutes poaches an egg nicely. Lift with a slice on to a round of buttered toast.

784—SCRAMBLED EGGS.

6 eggs

Tablespoonful of butter

Pepper and salt.

MODE.—Beat up the eggs well in a basin, add pepper and salt to taste; put the butter into a small saucepan; when it bubbles pour in the eggs, stir it all the time until it sets (about four minutes); turn out on buttered toast and serve at once.

785—SAVOURY EGGS AND CHEESE.

6 eggs

3 ozs. cheese

Cayenne

Chopped parsley

2 ozs. butter.

MODE.—Butter a pie-dish well, put in half the cheese and a little cayenne; break the eggs carefully into a dish; then strew over them the parsley (chopped very finely)

Eggs.

and the remainder of the cheese (grated); put a few breadcrumbs over them and small pieces of butter; bake in a quick oven for ten or fifteen minutes.

786—EGGS IN CASES.

6 eggs	Butter
Grated cheese	Cayenne
Chopped parsley.	

MODE.—Butter six soufflé cases, break an egg into each; cover each one with a little parsley, grated cheese and a pinch of cayenne; bake in a quick oven for ten minutes.

787—EGGS AND BREADCRUMBS.

6 eggs	Butter
Fresh breadcrumbs,	

MODE.—Butter some patty pans well, sprinkle each with some breadcrumbs; break each egg very carefully into each patty pan; put on each a little pepper, salt and butter; bake in an oven where the heat is greater underneath, or on the top of the stove. Let the whites set and turn them out bottom upwards.

788—EGGS AND BACON.

Fry some eggs nicely and have some grilled bacon.

MODE.—Be careful not to have the eggs greasy, and fry them a nice brown. Cut the bacon in nice rashers, and grill over a nice clear fire, watching it carefully. Place the bacon on a hot dish and lay the eggs on top.

789—BAKED EGGS.

Bacon	Eggs
Milk	Salt and pepper.

MODE.—Get some nice fat bacon, chop it very fine, put it in a pie-dish with a little milk; allow it to cook for about ten minutes. then break the eggs in, being careful not to break the yolks, and bake for five or seven minutes.

Eggs.

790—POACHED EGGS AND ANCHOVY TOAST.

MODE.—Mix some anchovy paste with some butter ; you must guess what quantity you require, for instance, for two slices of toast you would require a teaspoonful of paste to a tablespoonful of butter and a pinch of cayenne. When it is all mixed together, spread it on very hot toast ; have the eggs ready, cut away the crusts from the toast, and put the eggs on it. Serve at once.

791—OMELETTE.

2 whole eggs	Minced parsley
Pepper and salt	Butter.

MODE.—Beat the whites to a stiff froth, then beat the yolks in a separate basin with a little butter, pepper and salt, and chopped parsley. Put a little butter in a pan and allow it to get hot ; then when you are ready to cook the omelette mix the whites with the yolks and pour into the pan ; stir it until it begins to set ; then loosen it around the edges and double it over ; when browned turn out on a very hot plate and serve at once. This is sufficient for one person.

If you want a sweet omelette add a little flour, milk and sugar, instead of the salt, pepper and parsley, and when you double it over put a little jam in the centre.

792—GRILLED HAM.

MODE.—Cut some nice thin slices of ham, put them on a grill over a nice clear fire ; watch closely, as it does not want too much cooking ; turn it and serve on a very hot dish, either with fried or poached eggs, or kidney.

793—GRILLED BACON.

MODE.—Cut some nice thin slices of bacon, put them on a grill over a clear fire ; watch closely, as it does not want too much cooking ; turn it and serve on a very hot dish, either with fried or poached eggs, or kidney.

Eggs.

794—TO PRESERVE EGGS.

MODE.—Make a solution of gum arabic, dip in each egg and allow them to dry; store them away in a cool place and they will remain good for two months.

795—SCALLOPED EGGS.

6 hard-boiled eggs	1 cupful of breadcrumbs
1 gill gravy	$\frac{1}{2}$ cupful milk
$\frac{1}{2}$ lb. minced tongue or ham	Salt and pepper.

MODE.—Put half the breadcrumbs in the bottom of a buttered pie-dish; season with pepper and salt; pour over them half of the gravy. Slice the eggs in thin slices, taking care not to break the yolk; lay these evenly around the dish; then put over them the minced ham or tongue mixed with the remainder of the breadcrumbs and gravy; pour over the milk and bake in a moderate oven for fifteen to twenty minutes.

796—EGG IN MILK.

MODE.—Beat the white of an egg to a stiff froth; beat the juice of a lemon and the yolk together and strain into the stiffened white; add a half a cup of milk and a teaspoonful of sugar.



BREAKFAST DISHES.

797—BREAKFAST DISHES.

Porridge or Boiled Rice.
Scrambled Eggs.
Devilled Bones.
Eggs and Bacon.
Poached Eggs and Anchovy Toast.
Minced Beef with a little Ham and Poached Eggs.
Fried Fish.
Omelette.
Grilled Chop or Steak.
Cold Steak Pie.
Chicken Croquettes.
Mutton Cutlets.
Devilled Kidney.
Minced Kidney on Toast.
Grilled Kidney.
Liver and Bacon.
Hashed Mutton.
Grilled Ham.
Grilled Bacon.
Baked Eggs. Buttered Eggs.
Grilled Fish Devilled Sardines.
Grilled Haddock.
Salmon Rissoles.

798—PORRIDGE.

1 pt. water

Salt

2 ozs. oatmeal.

MODE.—Put the water into an enamelled saucepan (kept especially for porridge), when it boils add a teaspoonful of salt, then when it boils fast add the oatmeal with one hand and stir it with the other; stir it well until it boils again, then stand it by the fire to simmer slowly for an hour.

Breakfast Dishes.

Another way is to soak the oatmeal in a little water over night, then add slowly to it the water, stirring all the time, put it on the fire and stir until it boils, allow it to simmer by the fire for half an hour.

799—BOILED RICE.

Rice

Boiling water.

MODE.—Wash about a quarter of a pound of rice, have ready a saucepan of boiling water, drop the rice into it, add a little salt, stir for a minute or two with a small stick or large fork, boil for twenty minutes, strain and stand in an oven to keep warm until required; serve with sugar and milk, or if wanted for curry, sprinkle a little salt over it.

800—POTATO NEST (A nice breakfast dish.)

3 or 4 slices of ham

4 eggs

$\frac{1}{2}$ lb. cold potatoes

Butter

Cayenne.

MODE.—Mash the potatoes and line a well buttered small pie-dish with them; then cut the ham into slices about two inches square; put these into the pie-dish on top of the potatoes and sprinkle with a little cayenne; bake for about a quarter of an hour; take it from the oven and break the eggs into it, being carefully not to break the yolks; then return to the oven and bake until the eggs are well cooked

801—SELF-RAISING FLOUR.

25 lbs. flour

12 ozs. cream of tartar

6 ozs. soda

3 ozs. sugar

3 ozs. salt.

Mix well together.

802—MUTTON BONES USEFUL.

Shanks of mutton make a good stock for nearly any kind of gravy, and as they are very cheap it is always wise

to keep some in a stock pot; you can get about a dozen for a penny, that will make a quart of excellent stock.

803—GRAVY.

MODE.—Gravy will generally be lumpy if the thickening is poured in while the pan is over the fire. Take the pan off until the thickening is stirred in, then set it on the fire and cook well while stirring it.



BEVERAGES.

804—TO MAKE TEA.

MODE.—Tea making is like most things, there is a right and a wrong way of making it; first of all be sure the water is boiling, have the teapot nicely dried out, then pour in a little boiling water and allow it to remain for a minute or so, throw that out and put in the tea, pour on it about half a pint of boiling water and allow it to stand for about three minutes, then you can put in the remainder of the water required.

If the water is hard, a few grains of carbonate of soda will soften it, but great care must be taken not to use too much, otherwise it will spoil the tea altogether.

805—TO MAKE COFFEE.

MODE.—Allow one tablespoonful of coffee to every half pint of boiling water, warm the pot, put the coffee in and pour the water over it; coffee should not be boiled; pour out a little of the coffee and then put it back into the pot with a little cold water and a pinch of salt. A small muslin bag sewn to a ring made the size of the coffee-pot, to put the coffee in, is a very handy thing as it prevents the coffee going into the pot and renders straining unnecessary.

806—TO MAKE COCOA.

1 dessertspoonful of cocoa 1 breakfastcupful of milk
or water.

MODE.—Put the cocoa into a cup and mix to a smooth paste with a little milk, then pour on the boiling water or milk and it is ready for use.

807—GINGER BEER.

1 lb. loaf sugar	1 oz cream of tartar
1 oz. best ginger (bruised)	1 lemon sliced
1 tablespoonful of yeast	1 gal. water.

MODE.—Mix the sugar, ginger, cream of tartar and lemon, with the boiling water, stir until the sugar is dissolved, let it stand until it is nearly cold, then add the yeast poured on a piece of bread set in the middle of the pan floating about in the mixture, cover with a cloth and allow it to stand for twenty-four hours, then strain and pour into bottles, filling each one about three-parts full, cork and tie down; it will be ready for use in about two days.

808—GINGER BEER (Another way).

MODE.—Boil with two quarts of water, a quarter of a pound of ginger, four or five small chillies and a salt-spoonful of rice for two hours. Have ready in a two gallon bucket, two pounds of sugar and a dessertspoonful of cream of tartar, pour the former mixture over this and fill up the bucket with boiling water; then add the juice of a lemon or a teaspoonful of essence of lemon and a glass of beer. Bottle next day in stone bottles.

809—GINGER BEER.

Particularly for hot climates.

5 lbs. loaf sugar	$\frac{1}{4}$ pt. honey
$\frac{1}{4}$ pt. lemon juice	4 ozs. bruised ginger
$\frac{1}{2}$ galls water	Whites of two eggs.

MODE.—Boil the ginger in three or four quarts of water with the sugar for one hour, then add the lemon juice and honey with the remainder of the water, strain when cold, add the whisked whites of two eggs, and let it stand for a couple of days, then bottle.

810—GINGER WINE.

6 ozs. bruised ginger	$\frac{1}{4}$ pt. brandy
12 lbs. sugar	2 tablespoonfuls of yeast
6 lemons	4 gals. of water.
1 lb. raisins stoned and chopped.	

MODE.—Boil for one hour and a half, the water, sugar, lemons and ginger, watch closely and remove the scum as it rises, when sufficiently boiled put into a tub, allow it to stand until nearly cold, then add the yeast; the next day put it into a small cask with the chopped raisins, stir the wine every day for ten days, then add the brandy, stop the cask, and in two weeks it will be ready for bottling.

811—CLARET CUP.

1 qt. bottle claret	1 teaspoonful of rennet or
1 lemon (juice)	sliced cucumber
$\frac{1}{4}$ lemon (rind)	Liqueur glass of curacao
2 tablespoonfuls sugar	2 bottles soda water
$\frac{1}{4}$ lb. crushed ice.	

MODE.—Crush the ice and put into a jug with lemon juice and two or three slices of lemon, also the sugar, rennet or sliced cucumber and curacao, then put in the claret and soda together, allow to stand three minutes, it is then ready for use.

Of course, if you have a claret bowl it is best served in that and looks much nicer.

812—HOCK CUP.

1 qt. bottle of hock	Liqueur glass of chartreuse
2 tablespoonfuls of sugar	Liqueur glass of curacao
2 lemons (juice)	2 bottles soda water
$\frac{1}{4}$ lb. crushed ice.	

MODE.—Put the crushed ice, lemon juice and a few slices of lemon with the other ingredients into a bowl, then pour in the hock and soda water together, stir it and allow it to stand for a minute or two, then it is ready for use.

813—CHAMPAGNE CUP.

1 qt. champagne	1 orange sliced
1 glass brandy	2 tablespoonfuls of sugar
2 bottles soda water	$\frac{1}{4}$ lb. crushed ice
Juice of 2 lemons	2 liqueur glasses of curacao.

MODE.—Put the crushed ice, juice of lemons, sliced orange, brandy, curacao, sugar, into a bowl, then pour in the champagne and soda water together, stir it, and it is ready for use.

814—LEMONADE.

4 lemons	1 pt. boiling water
2 tablespoonfuls of sugar.	

MODE.—Squeeze the lemons into a jug, remove all the pips, slice up the rind of one of the lemons, put that with the sugar into the jug and pour the boiling water over it; allow it to get cold, then strain, put half a tumbler of the mixture with half water.

815—PORT WINE NEGUS.

1 glass port wine	Juice of $\frac{1}{2}$ lemon
$\frac{1}{2}$ pt. boiling water	1 teaspoonful sugar
Nutmeg.	

MODE.—Put the wine into a glass with the lemon juice and sugar, grate a little nutmeg in, then fill up with boiling water. Sherry may also be used for this if preferred

816—SHERRY COBBLER.

Crushed ice	Bitters
1 glass of sherry	Juice of $\frac{1}{2}$ a lemon
Liqueur glass curacao	1 teaspoonful sugar.

MODE.—Fill a tumbler three-parts full with crushed ice, then put in the sugar, juice of the lemon, curacao, and two or three drops of bitters, stir altogether, then pour over the sherry. Serve with a straw.

817—RUM PUNCH (Hot).

1 glass rum	1 tablespoonful of brandy
2 slices of lemon	1 tablespoonful of sugar
A little nutmeg	Boiling water.

MODE.—Put the rum, slices of lemon, nutmeg, brandy and sugar, into a tumbler, then fill up with boiling water.

818—RUM PUNCH (Cold).

1 bottle rum	Wineglass curacao
1 bottle sparkling hock	Wineglass brandy
4 tablespoonfuls sugar	2 qts. water
	$\frac{1}{2}$ lb. crushed ice.

MODE.—Put all the gredients into a punch bowl and serve with a ladle This is very good for a large party or a dinner.

819—ROMAN PUNCH.

$\frac{1}{2}$ pt. raspberry syrup	Liqueur glass curacao
2 glasses rum	The juice of 2 lemons
1 glass brandy	A few drops of bitters.
Crushed ice	Tablespoonful of sugar.

MODE.—Mix the raspberry, rum, brandy, curacao, lemon juice, sugar and bitters together, put it into a bottle and shake it well ; it is then ready for use.

Fill up small tumblers with crushed ice, then pour over the punch. Before putting the ice in the tumblers rub the edge round with lemon and dip in sugar. Serve with straws

820—COCKTAIL.

Glass of brandy, rum or whisky	Bitters
A little curacao, benedictine and chartreuse	Juice of 1 lemon
	3 ozs. crushed ice
	Cloves.

Beverages.

MODE.—Any spirit will do, whichever is desired ; put the brandy, liqueur, juice of lemon, about a liqueur glass of cloves, with the ice into a cocktail tin, shake all together for a minute ; this is sufficient for two.

821—AN AFTER DINNER COCKTAIL.

1 glass vermouth	1 glass whisky
Juice of half a lemon	Teaspoonful of sugar
Crushed ice.	

MODE.—Put the ingredients into a cocktail tin, shake well and serve in wineglasses sufficient for two.

822—EGG NOG (Cold).

Crushed ice	1 egg
Little nutmeg	1 glass brandy or rum.

MODE.—Beat the egg well, put it in the tumbler' with the sugar, rum or brandy, stir all together well, fill the tumbler with crushed ice, grate a little nutmeg on top ; serve with a straw.

823—EGG NOG (Hot).

MODE.—This drink is made the same as the cold egg nog, but you must use hot milk instead of ice.

824—JOHN COLLINS.

Juice of 1 lemon	1 dessertspoonful curacoa
Few drops bitters	Crushed ice
1 wineglass of gin or whisky	1 bottle soda water
1 dessertspoonful of sugar.	

MODE.—Crush the ice and place it in a large glass, squeeze in the lemon and put in a little of the rind, then put in all the other ingredients but the soda water, when all is well mixed put in the soda.

825—LEMON SYRUP.

4 lbs. sugar 1 tablespoonful essence of
7 pts. of water lemon
1 teaspoonful tartaric acid.

MODE.—Boil the sugar with the water for a minute, take the scum from the top. When cool, add the essence of lemon and tartaric acid, strain and bottle.

826—WHOLESOME SUMMER DRINK.

1 cupful of barley	Juice and rind of 4 lemons
Rind only of 4 oranges	1 cupful of sugar
2 qts. of boiling water.	

MODE.—Wash the barley well and put it into a large jug with the sugar, rind of the oranges and the juice and rind of the lemons, pour on the two quarts of boiling water. Allow it to remain until quite cold, strain and add a little ice. It is then ready for use.

827—CHILLI BEER.

MODE.—Six or eight chillies boiled in two quarts of water with a saltspoonful of rice for two hours. Have ready a bucket, in which are two pounds of sugar and a dessertspoonful of cream of tartar, pour the above on to this and add sufficient cold water to fill the bucket, and a tumbler of beer or yeast, bottle next day in glass bottles.



SIX MENUS FOR DINNER FOR SIX OR EIGHT PERSONS.

828—DINNER. No. 1.

Oysters.

Turtle Soup.

Baked Barramundi.

Beef Olives.

Chicken Cream.

Roast Fillet of Beef Larded.

Roast Turkey and Bread Sauce.

Asparagus on Toast.

Angels Food. Cherries in Jelly.

Fruit in Season.

Olives and Devilled Almonds.

829—DINNER. No. 2.

Anchovies on Toast.

Vermicelli Soup.

Fillet of Whiting.

Cutlets and Green Peas.

Oyster Patties.

Six Menus for Dinner for Six or Eight Persons.

Roast Shoulder Mutton and Onion Sauce.

Roast Chicken and Bread Sauce.

Angels on Horseback.

Caramel Custard. Fruit Pie.

Dessert.

Coffee.

830—DINNER. No. 3.

Russian Caviare.

Clear Soup.

Boiled Bream and Oyster Sauce.

Spatch Cock

Roast Sirloin Beef and Horseradish Sauce.

Roast Wild Duck and Russian Salad.

Crab a la Francaise.

Tipsy Cake. Queen Pudding.

Deville Almonds, etc.

Dessert and Coffee.

831—DINNER. No. 4.

Cod's Roe Cream.

Oyster Soup.

Six Menus for Dinner for Six or Eight Persons.

Fish a la Bohemienne.

Grilled Pigeon.

Boiled Leg of Mutton and Caper Sauce.

Roast Wild Goose Larded.

Liver Savoury.

Apple Soufflé. Bread and Butter Pudding.

Cheese Straws.

Dessert.

832—DINNER. No. 5.

Anchovy Sandwiches.

Tomato Soup.

Grilled Barramundi and Sauce Genieveau.

Chicken Cutlets.

Roast Leg of Mutton.

Boiled Chicken and Egg Sauce
Boiled Bacon.

Devilled Prawns.

Canary Pudding. Pears in Jelly.

Cheese Soufflé.

Dessert.

Six Menus for Dinner for Six or Eight Persons.

833—DINNER. No. 6.

Herring Cream.

Beche-de-mer Soup

Barramundi a la Normandie.

Sweetbread Cutlets and Mashed Potatoes.

Roast Pork and Apple Sauce.

Boiled Turkey and Oyster Sauce.

Prawns Mantalini.

Lemon Jelly. Swiss Pudding,

Cheese Canapes

Dessert.



MENUS FOR DINNERS FOR FIFTEEN TO TWENTY PERSONS.

834—DINNER. No. 1.

Oyster Cocktails.

Vermicelli Soup Clear Soup

Baked Barramundi.

Scalloped Fish.

Chicken and Ham Pie.

Stuffed Steak.

Roast Saddle of Mutton and Red Currant Jelly.

Roast Ribs of Beef and Mushrooms.

Boiled Tongue.

Roast Wild Goose and Port Wine Sauce.

Boiled Chicken and Egg Sauce.

Devilled Prawns. Anchovy Canapés.

Gooseberry Fool. Apple Pie.

Wine Jelly.

Lemon Pudding.

Cheese Straws.

Dessert.

Menus for Dinners for Fifteen to Twenty Persons.

835—DINNER. No. 2 (For 15 to 20 Persons).

Oysters au Naturel.

Turtle Soup. Julienne Soup

Boiled Mullet and Sauce Tartare.

Deville'd Oysters.

Chicken Cream.

Larded Sweetbreads.

Roast Sucking Pig and Apple Sauce.

Roast Loin of Mutton.

Boiled Ham.

Roast Duckling and Green Peas.

Boiled Turkey and Celery Sauce.

Liver Savoury.

Prawns a la Francaise.

Surprise Pudding	Lemon Jelly.	Apple Pie
Trifle.	Chocolate Pudding.	

Cheese Straws	Deville'd Almonds	Dessert
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836—DINNER No. 3 (For 15 to 20 Persons)

Anchovy Canapes.

Beche-de-mer. Ox Tail Soup

Boiled Fish and Oyster Sauce.

Barramundi a la Normandie

Oyster Patties Grilled Pigeon

Menus for Dinners for Fifteen to Twenty Persons.

Roast Leg Mutton.

Roast Fillet of Beef Larded.

Roast Scrub Turkey and Bread Sauce.

Roast Chicken and Rolled Bacon.

Asparagus Mayonnaise.

Eggs au Gratin.

Apple Charlotte.

Verney Pudding.

Pears in Jelly

Queen Pudding.

Deville's Biscuits.

Vanilla Ices.

Dessert.

837—DINNER. No. 4 (For 15 to 20 Persons).

Herring Cream.

Mulligatawny Soup.

Sago Soup.

Bream a la Crème.

Prawns a la Française.

French Cutlets and Green Peas.

Ragout of Veal.

Roast Lamb and Mint Sauce.

Fillet of Veal and Lemon Sauce.

Boiled Ham.

Boiled Ox Tongue.

Roast Turkey and Bread Sauce.

Roast Teal and Port Wine Sauce.

Angels on Horseback.

Menus for Dinners for Fifteen to Twenty Persons

Apricot Soufflé.

Queen Pudding.

Macaroni Cream.

Orange Snow.

Cheese Soufflé.

Dessert.



838—SPECIAL MENU. No. 1.

HORS D'ŒUVRES :—

Spanish Cream.

SOUP :—

Consommé a la Bernoisè.

FISH :—

Fillets Barramundi a la Moulia Rouge.

Prawns au Beurre.

ENTREE :—

Sweetbreads a la Chassuer.

SAVOURY :—

Anchovy Canapes.

JOINT :—

Larded Fillet Beef and Mushroom Sauce.

POULTRY :—

Roast Turkey and Truffles.

Roast Duckling aux Pommes Rissoli.

Marrow on Toast.

SWEETS, ETC. :—

Lemon Jelly. Caramel Pudding.

Trifle. Verney Pudding.

Cheese Soufflé.

Devilled Almonds Olive Farcics.

Coffee.

839—SPECIAL MENU. No. 2.

HORS D'ŒUVRES.

Caviare.

SOUP :—

Clear Soup.

FISH :—

Fillets of Soles au Beurre.

ENTREE :—

Larded Sweetbreads and Green Peas.

SAVOURY :—

Anchovy Canapes.

JOINTS :—

Roast Lamb and Mint Sauce.

Fillet of Beef.

POULTRY :—

Roast Chicken and Rolled Ham.

SAVOURY :—

Prawns a la Francaise.

SWEETS, ETC. :—

Pears in Jelly. _____ Verney Pudding.

Iced Sago Pudding. _____ Sweet Omelette.

Cheese Straws.

Olives. _____ Almonds, etc.

Coffee.

TWENTY-ONE ECONOMICAL DINNERS FOR EVERY DAY IN THE WEEK.

840—SUNDAY.

Roast Hindquarter Lamb.
Green Peas. Cabbage. Baked Potatoes.
Macaroni Cheese.
Apple Pie. Rice Pudding.

841—MONDAY.

Cold Roast Lamb and Salad.
If any Vegetables left, fry them, if not, Mashed Potatoes.
Stewed Fruit and Rice.

842—TUESDAY.

Steak and Kidney Pie.
Boiled Potatoes and Cabbage.
Suet Pudding and Treacle.
Cheese Soufflé.

843—WEDNESDAY.

Small Boiled Leg of Mutton and Caper Sauce.
Boiled Potatoes. Carrots and Turnips.
Devilled Sardines.
Boiled Apple Pudding.

844—THURSDAY.

Mutton Broth, made from the Liquor in which the Mutton
was boiled.

Economical Dinners.

Cold Leg of Mutton and Potato Salad.

Boiled Potatoes.

Baked Custard. Stewed Fruit.

845—FRIDAY.

Curried Mutton and Rice.

Cabbage and Potatoes.

Cheese Canapes.

Baked Apples in Batter.

846—SATURDAY.

Cutlets and Piquante Sauce.

French Beans and Potatoes.

Plain Bread Pudding.

847—SUNDAY.

Soup.

Roast Sirloin of Beef.

Baked Potatoes.

Cabbage. Savoury Eggs.

Plain Plum Pudding and Boiled Custard.

848—MONDAY.

Cold Roast Beef and Beetroot.

Fried Potatoes.

Custard Tarts. Macaroni Cheese.

849—TUESDAY.

Soup made from the bone of the Beef and Vegetables.

Hashed Beef.

Roast Tomatoes. Boiled Potatoes.

Apple Pudding.

Economical Dinners.

850—WEDNESDAY.

Roast Fowl and Bread Sauce.

Baked Potatoes.

Green Peas. Tapioca Pudding.

851—THURSDAY.

Chicken Pie, made from remains of Cold Chicken.

Small Loin Mutton (roast) and Onion Sauce.

Roast Potatoes. Baked Onions.

Victoria Pudding.

852—FRIDAY.

Boiled Fish and Parsley Sauce.

Cold Loin of Mutton and Salad.

Mashed Potatoes. Vermicelli Pudding.

853—SATURDAY.

Fish Cakes, made from Cold Fish.

Haricot Mutton Chops.

Boiled Potatoes. Canary Pudding.

854—SUNDAY.

Roast Duck and Green Peas (tinned will do).

Roast Potatoes.

Cabbage. Eggs au Gratin.

Apricot Cream.

855—MONDAY.

Stewed Duck. Boiled Potatoes.

Green Peas.

Bread and Butter Pudding.

Economical Dinners.

856—TUESDAY.

Boiled Corned Beef.	Boiled Potatoes.
Carrots and Turnips.	
Baked Rice Pudding.	Suet Dumplings.

857—WEDNESDAY.

Pea Soup, made from the liquor of the Beef.
Cold Beef and Potato Salad.
Blanc Mange and Jam.

858—THURSDAY.

Dry Hash, made from Cold Beef.
Cabbage and Potatoes.
Welch Rarebit. Tapioca Pudding.

859—FRIDAY.

Fried Fish or Salmon Rissoles.
Braized Sheep's Head.
Boiled Potatoes. Turnips.
Batter Pudding.

860—SATURDAY.

Grilled Steak and Oyster Sauce.
Fried Potatoes. Cheese Soufflé.
Boiled Jam Pudding.



DINNER FOR FIFTY TO ONE HUNDRED PERSONS.

861—MENU.

Oysters au Naturel.

SOUP :—

Beche-de-mer. Vermicella.

FISH :—

Boiled Barramundi and Oyster Sauce.

Fillet of Whiting.

ENTREES :—

Patè de foi Gras. Oyster Patties. Spatch Cock.

JOINTS :—

Roast Sirloin Beef and Horse Raddish.

Roast Saddle Mutton and Red Currant Jelly.

Boiled Leg Mutton and Caper Sauce.

Boiled Round Beef. Tongue and Ham.

POULTRY :—

Roast Turkey and Truffles.

Roast Duckling and Green Peas.

Roast Wild Goose and Port Wine Sauce

SAVOURIES :

Devilled Prawns. Anchovy Canapes.

VEGETABLES :—

Baked and Boiled Potatoes.

Green Peas. Cabbage. Asparagus.

SWEETS :—

Trifle. Tipsy Cake. Strawberry Jelly.

Cheese Cakes. Goosebery Fool.

Cheese Soufflé. Crab a la Française.

Cheese Straws. Devilled Almond. Celery.

Gorgonzola Cheese. Lobster Salads.

Fruits in Season. Preserved Fruits. Ices.

THREE MENUS FOR SUPPERS FOR 100 OR 150 PERSONS.

862—MENU No. 1.

Beche-de-mer Soup.

Soused Barrammundi.

Oyster Patties. Crab Quenelles.

Prawns in aspic.

Gelatine of Veal.

Sirloin of Beef. Corned Round of Beef.

Pressed Tongue. Ham.

Roast Turkey. Roast Chicken.

Roast Duckling. Gelatine of Turkey.

Chicken Cream in Aspic Jelly.

Salads.

Potato Salad. Asparagus Mayonnaise.

Lobster Mayonnaise. Tomatoes, etc.

Boiled New Potatoes. Green Peas.

Lemon Jelly. Angels Food. Trifle.

Apricot Cream. Tipsey Cake.

Pears in Jelly. Strawberries and Cream.

Assorted Pastry.

Cheese Straws. Devilled Almonds. Olives.

Crystalized Fruits.

Coffee.

Fruits in Season.

Three Menus for Suppers for One Hundred or One Hundred and Fifty Persons.

863—MENU No. 2.

Turtle Soup.

Fish a la Victoria.
Prawns a la Francaise.

Chicken Cream.
Mayonnaise of Turkey.
Pigeon Pie.

Roast Turkey.
Roast Chicken. Roast Ducklings.
Round of Beef.
Saddle of Mutton and Red Currant Jelly.
Ham.

Tomato Salad. Watercress.
Russian Salads. Australian Salads.

Macaroni Cream.
Orange Moulds. Sponge Soufflé.
Wine Jelly.
Banana Trifle.
Apple Snow.
Custard Tarts.
Pineapple Jelly

Vanilla Ices.
Chocolate Cream Ices.

Assorted Pastry.

Olives Farcies. Cheese Straws.
Deville'd Almonds, etc. etc.

Fruits in Season.

Three Menus for Suppers for One Hundred or One Hundred and Fifty Persons.

864—MENU No. 3.

Oyster Soup.

Baked Fish.

Scalloped Oysters.

Turtle Fins on Toast.

Game Pie.

Eggs au Gratin. Saute of Pigeon.

Larded Fillet of Beef.

Hunch of Mutton and Red Currant Jelly.

Pressed Corned Mutton. Round of Beef.

Pressed Tongue. Ham.

Cold Roast Chickens.

Gelatine of Turkey.

Roast Goose.

Roast Wild Duck.

Pootato Salad. French Salads.

Cucumber Salads.

Beetroot and Tomatoes.

Almond Pudding. Apple Whip.

Surprise Pudding.

Apricot Jelly.

Coffee Jelly.

Tipsey Cake. Granadilla Cream.

Lemon Cream. Apple Snow.

Angels Food.

Assorted Pastry.

Olives. Cheese Darlings. Almonds.

Preserves, etc.

RECIPES FOR SPECIAL MENUS.

(Recipes for Savouries, &c., found in other parts of the book).

865—CONSOMME A LA BERNOISE.

MODE.—Clear soup (Recipe No. 2) and custard made with the yolks of four eggs and the whites of two well beaten, pepper and salt to taste; butter a flat plate; pour on the mixture and steam for fifteen minutes; when cold cut into very thin diamond-shaped pieces and serve with the soup.

866—FILLETS OF BARRAMUNDI A LA MOULIA ROUGE.

MODE.—Cut the fish into pieces of about three inches square; pepper and salt them and dry on a clean cloth. Roll each piece neatly, dip into milk and then into bread-crumbs; pack them tightly in a pie-dish; pour in about half a pint of milk; add some more pepper and salt, and put a piece of butter about the size of a nut on each piece of fish, and bake a nice brown. Slice some beetroot and soak in some white sauce highly seasoned and serve with the fish.

867—SWEETBREADS A LA CHASSEUR.

MODE.—Get, if possible, calf's throat sweetbreads put them into a basin of warm water with a little salt; allow them to soak about an hour, changing the water four times; then cut them into pieces of about two inches square; pepper and salt them; roll in a little flour; dip into egg well beaten, then into breadcrumbs, and fry a nice golden brown in a pan nearly full of boiling dripping. Serve each piece of sweetbread on French beans nicely cooked, and a slice of lemon.

868—LARDED FILLET OF BEEF.

MODE.—Get a nice fillet of beef, about six or seven pounds; tie it neatly, then lard it with thin slices of bacon, one strip to about every two inches of meat. Rub it over with a little flour; pepper it well and use plenty of salt; cover with a well buttered paper and bake.

869—MUSHROOM SAUCE.

MODE.—Boil one pint of milk, add pepper and salt to taste; get two tins of black English mushrooms and boil with the milk for about ten minutes; thicken with a little flour, and add about a dessertspoonful of butter.

870—ROAST TURKEY AND TRUFFLES.

MODE.—Make a nice stuffing for the turkey of the giblets minced, and a tin of pâté-de-fois gras, breadcrumbs, parsley, salt and pepper (oriental salt is very good for seasoning stuffing); mix all well together; add a little butter and one egg; stuff the turkey and sew over the loose skin; rub it over with a little flour, pepper and salt; cover with a buttered paper and bake.

Truffles are bought either in tins or bottles (the bottled ones being the best); boil them in water with a little salt for an hour; then just heat in the baking tin with the turkey, one being sufficient for each person.

871—ROAST DUCKLING AUX POMMES RISSOLI.

MODE.—Roast the duckling a nice brown, and make small rissoles about the size and shape of a cork of four apples put through a sausage machine with two or three leaves of sage; mix them with about three ounces of breadcrumbs, pepper and salt, a tablespoonful of butter and one egg (just enough to make it moist), roll it into shape, dip in egg and breadcrumbs, and fry in boiling fat.

USEFUL HINTS.

872—TO POLISH GLASS.

When washing glasses which have been used for milk, it is best to rinse them in cold water and then in hot, if not, they will not be made look nice and bright.

873—TO REVIVE CUT FLOWERS.

MODE.—Put the stalks into boiling water and leave them in it until the water is cold, then cut the ends of the stalks and stand in cold water.

874—TO CLEAN KID BOOTS.

MODE.—A good thing to clean kid boots or shoes with, is Lucca oil, it prevents them from cracking, and also renders them very soft to wear.

875—A GOOD POLISH FOR FURNITURE.

MODE.—Mix together one pint of linseed oil, one pint vinegar, and one pint of turpentine, put all in a bottle and shake it well, when it is required for use, and apply with a piece of old flannel and polish with a soft duster.

876—A GOOD POLISH FOR FURNITURE.

(Another Way).

MODE.—Mix in a saucer equal parts of Lucca oil and vinegar, and apply with a piece of flannel; it is best to mix it just before it is required.

877—TO CLEAN WHITE STRAW HATS.

MODE.—To clean white straw hats, a solution of oxalic acid and warm water will be found to answer the purpose if rubbed into the straw with a stiff brush.

878—TO CLEAN DARK SKIRTS.

MODE.—Dark skirts can be made look almost as good as new if cleaned with strong blue water.

To keep brightly colored prints from running, when they are washed add a little vingar to the water.

Oil and water beaten together until it becomes thick is a very good remedy for burns.

Sugar eaten with bananas renders them more digestable.

To loosen a glass stopper from a bottle, pour on a drop of salad oil and allow it to stand for a minute then the stopper can be removed quite easily.

879—TO CLEAN JAPANESE MATTING.

Japanese matting should never be washed with soap, it should be well brushed. then wiped over with a cloth wrung out of salt and water.

880—TO CLEAN OILCLOTHS.

Oil cloths may be made to look bright and nice by washing them over with skimmed milk; it is not wise to use a scrubbing brush, a rough towel is very good.

881—INK STAINS.

Ink stains may be taken out of white cloths by rubbing the part with lemon and salt, then washing.

882—TO CLEAN ENAMELLED SAUCEPANS.

To clean enamelled saucepans if brown, rub them well with coarse salt, then wash in hot soda water.

883—TO MAKE STARCH FOR SHIRTS.

To make starch for shirts dissolve a little lump borax in boiling water and mix it with the starch, it prevents the iron from sticking and makes a nice gloss on the shirt.

884—TO CLEAN IRONS.

When ironing you should always have an old bag with some kerosene and bath brick on, and rub the iron well on it when very hot, then rub the iron on a nice clean cloth to make sure it is perfectly clean.

885—TO KILL COCKROACHES.

A teacupful of plaster of paris well bruised, mixed with a double quantity of oatmeal, to which add a little sugar and two ounces of arsenic, strew this on the floor, shelves, or in the crevices where they are.

886—BRIGHT LIGHT.

A piece of camphor put in the oil of a lamp will cause a much brighter light, especially good for bicycle lamps.

887—TO CLEAN DECANTERS.

To clean decanters tear up a newspaper and roll up pieces about the size of a pea, drop them into the decanter, wash it well with hot soda and water, potato parings or tea leaves are equally good.

888—TO BLANCH ALMONDS.

To blanch almonds put them into a dish and pour boiling water over them, this swells the skin and makes it easy to remove.

889—THE USE OF LIEBIG.

Liebig is a most useful thing to have in any house, as almost any kind of soup can be made from it, also gravies.

Useful Hints.

Spread on bread and butter it makes most savoury sandwiches ; also for aspic jelly it is most useful and can be made in much less time than if you had to use fresh meat.

890—INSECTS IN CUPBOARDS.

Wash the cupboard well with carbolic acid, or paint the shelves with turpentine is also a good thing.



THE TOILET.

891—THE TOILET.

Much care is necessary in a warm climate to retain a healthy and firm skin, and the chief means to prolong youth is careful attention to the bath. First a toilet bath, which is intended not only as a means to cleanliness, but as an aid to health and vigour, should be warm but not hot, this rids the skin of dust and perspiration, as well as preserving it from cutaneous diseases; but as a beautifier simple water baths are not beneficial.

Bran and starch make the skin soft and white, therefore, should be used only for the face, arms and shoulders; but for a friction bath, ammonia, eau-de-cologne, vinegar and salt are better, they help to make the skin hard and firm.

A quart of vinegar in an ordinary sized bath is very refreshing; this can be aromatized by soaking in the vinegar previously a few drahms of rosemary, camphor, sage, mint or lavender.

Opoponax answers the same purpose but is more expensive, it has, however, the most refreshing effect of any toilet bath. Vinegar mixed with alcohol, say a quart in an ordinary sized bath, makes the skin hard and firm and is beneficial and soothing for prickly heat.

An equal quantity of lemon juice and rose water and glycerene, mixed with the white of an egg (which has been previously beaten up), removes sunburn and freckles, and renders the skin soft and delicate.

The Toilet.

Any lotion liable to soften the skin is not to be advocated in a warm climate, as it makes the skin susceptible to sunburn and roughness by contact with wind or sun. It is, therefore, better for Australian or Indian ladies to encourage the use of aromatic vinegars for the toilet, therefore hardening and cleaning the skin at the same time.

More care should be taken of the evening toilet than of the day; all powder and dust should be removed before retiring and a little cream rubbed well into the skin, a little rice powder can also be used (provided the powder is of the finest); common yellow vaseline is also good for the night toilet, white vaseline, lanoline or any pure white cream should be used in the day; on no account should powder be used without this is first applied, it also tends to make the complexion appear white.

Soap is not good for the complexion, it renders the skin stiff, chapped and scaly by exposure, and also inclines it to redness and sunburn, but some soaps made especially for the face and hands can be used with safety if at night, not in the day, cuticura or arsenical soap are both good and keep the skin healthy.

No lotion (unless containing grease) should be left on the face at night, it is liable to promote wrinkles, the skin should not remain damp, but should be well, though not roughly dried.

A complexion inclined to sallowness or paleness should not be powdered with pink powder, cream or white should be used, and for a florid complexion pink powder is better, a chamois leather is the best puff that can be used for applying powder to the face, it is smoother than a puff, therefore covers the skin more evenly; powder is not

The Toilet.

injurious to the skin if a little greese is used first. Almond oil is excellent for use under powder, it also preserves the flesh from wrinkles.

Lemon or orange peel soaked will make a good soap for the face if used at night, the same might be said of sliced cucumber. Leave them in the water as long as they remain sweet they soften the water and give it a pleasant fragrance.

Sage is good for the teeth and can be used to rub them instead of a tooth brush, as the teeth should be washed after every meal, rubbing would be less injurious than brushing; a little myrrh in water to rinse the mouth should be used at least once a day, it will prevent the teeth from decaying and also sweeten the breath.

Make a mixture of half a pint of vinegar and half a pint of toilet vinegar. Take a lump of quick lime the size of a walnut, put it into a pint of boiling water, allow it to stand all the night, then strain it and add to the other; this rubbed well into the head is perfectly harmless and will remove the dandruff.

A remedy for burns which is said to allay pain immediately, is to put kerosene on the parts, then rub over with flour.

An ointment made of hogs lard and boracic acid and a little oxide of zinc, put on the affected parts is very relieving for sunburn.

To make the hands nice and soft wash them at bed-time in hot water and oatmeal, then rub them with glycerine and cucumber jelly.

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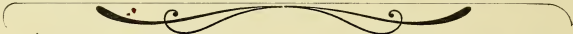
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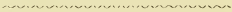
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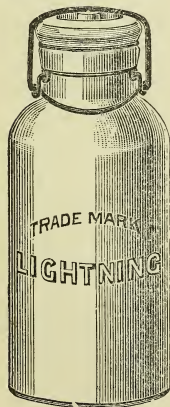
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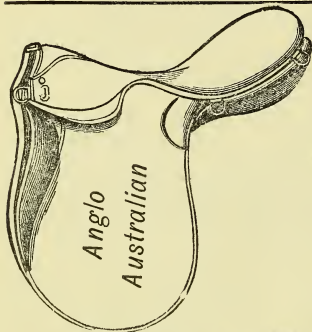
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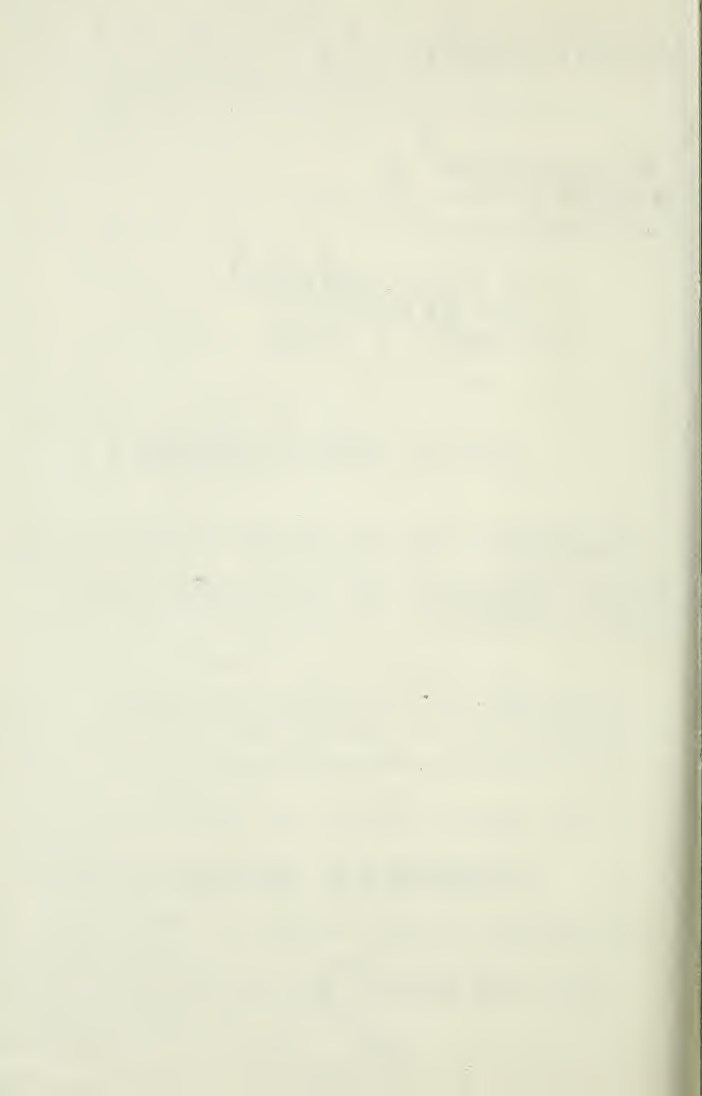
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